Cravings Recipes

**“Jesus the Evangelist”**

**October 12, 2016**

**Broccoli Cheese Soup Melanie Moore**

20 oz. frozen chopped broccoli 3 (10 oz) cans cream of mushroom soup

1 onion, chopped 4 cups milk

2 c. water 8 oz. Cheese Whiz

1-2 T. jalapeño juice

In a large sauce pan, combine broccoli, onion and water. Cook 6 minutes. Add soup, milk, Cheese Whiz and juice to taste. Simmer 15 minutes. Serve hot. Serves 8-10

**Gail’s Sandwiches**

2 pkgs. (12 each) Sara Lee Classic Dinner Rolls

1 stick butter, softened 1 lb. honey ham, sliced thin

3 T. prepared mustard 8 oz. grated cheddar cheese

3 T. poppy seed 8 oz. grated Swiss cheese

½ cup chopped yellow onion

Mix butter and mustard. Add onion and poppy seeds. Mix to form paste. Divided into 4 portions. Remove rolls from pan. Slice lengthwise without separating and return bottom to pans. Spread butter on all four sides of rolls. Mix cheeses together and sprinkle ½ cheese on bottoms of rolls. Top with ham. Top with remaining cheese and replace top of rolls. Wrap in aluminum foil. Bake at 350 degrees for 30 minutes. Cut into individual pieces after baking. Can be prepared ahead of time and refrigerated or frozen.

**Eva’s Salad Dressing**

½ cup sugar ¼ cup white vinegar

2 T. lemon juice 1 tsp. dry mustard

2 T. water 1 tsp. salt

Mix together. Slowly add **1 cup salad oil** while beating constantly on slow speed. Add **1 tsp. grated onion** and **½ tsp. celery seed.** Mix well. Refrigerate.

Serve with mixed greens, sliced almonds and mandarin oranges.

**Coconut-Caramel Pie yield: 2 pies**

8 oz Philadelphia cream cheese, softened

1 can Eagle Brand milk

1 large thawed Cool Whip

*Mix well.*

12 oz pkg. coconut

½ stick margarine

1 sm. pkg sliced almonds

*Sauté in skillet until toasted. Drain and cool on paper towels*.

1 jar caramel ice cream topping

2 baked pie shells

To assemble: Put ¼ of cool whip mixture into each pie shell. Top each with ¼ of coconut mixture. Drizzle ¼ of caramel onto each pie. ½ of contents now used. Repeat layers. Spray plastic wrap with Pam and wrap pies. Place in freezer until ready to use.

**“The Art of the St. John’s Bible” by Susan Sink**

**September 14, 2016**

**Beef Enchiladas**

3 T. oil 1 lb. ground beef

1 garlic clove, minced 2 c. grated cheddar cheese

3 T. flour ½ c. diced black olives

1 ½ c. water 1 T. instant onion soup mix

1 (10 oz) can enchilada sauce ¼ tsp. salt

1 tsp. Lawry’s seasoned salt ¼ tsp. ground pepper

10-12 corn tortillas

Combine oil and garlic in sauce pan and sauté for 2 minutes. Whisk in flour until smooth. Bend in water, enchilada sauce and seasoned salt. Cook until thickened slightly about 8 minutes. Set aside.

Cook ground beef and drain. Add 1 cup cheddar cheese, olives, soup mix, salt and pepper.

Lightly butter a 9 X 13 dish. Heat tortillas 1 minute in package in the microwave. Dip 1 tortilla in sauce. Spoon 1 T. of meat mixture into tortilla and roll up. Place seam side down. Repeat. Top with remaining sauce and cheese. Heat 350 degrees for 10 minutes.

**Corn Salad Jane Askew**

2 cans white shoepeg corn, drained 1 bunch green onions

1 large tomato, diced several tsp. mayonnaise

1 green pepper, diced salt & pepper to taste

Mix all ingredients together and chill.

**Maple Syrup Salad Jennifer Highfill**

2 T. mayonnaise 1 tsp. sugar

2 T. maple syrup Salt & pepper to taste

1 ½ T. white wine vinegar ¼ cup vegetable oil

Mix well. Serve over lettuce, dried cranberries, diced pears or apples and nuts.

**Pecan Pie**

1 stick butter 3 eggs, slightly beaten

½ cup light Karo corn syrup 1 tsp. vanilla

1 ¼ cup sugar 1 ½ cup pecans

1 unbaked pie crust

In a small sauce pan, place butter, sugar and Karo syrup. Heat on low until butter melts; do not boil. Let cool slightly. Add beaten eggs, vanilla and pecans. Pour into pie shell. Bake at 375° for 40-45 minutes.

**“The Story” by Randy Frasse**

**August 10, 2016**

**Shrimp-Artichoke Salad**

2 (6 oz) jars marinated artichoke hearts 1 lb. shrimp, boiled & peeled

1 (6.9 oz) box chicken-flavored rice 3 green onions, chopped

1 ½ cups mayonnaise 4 stalks celery, diced

½ tsp. curry powder

Drain artichoke hearts, reserving half the liquid from one jar. Prepare rice according to package directions, omitting butter. Let cool and set aside. Combine reserved artichoke liquid, mayonnaise, and curry powder in bowl, stirring well. Add shrimp, green onions and celery to mayonnaise mixture. Add artichoke hearts and rice, stirring to coat. Chill. Serves: 10

**Santorini Salad Leslie Kvidahl**

2 large tomatoes, seeded and cut into chunks ¼-½ c. red onion, thinly sliced

1 English cucumber, cut into chunks 5 oz. feta cheese, crumbled

1 c. pitted Kalamata olives

*Dressing:*

¼ c. red wine vinegar 1 tsp. sea salt

2 tsp. lemon juice pepper to taste

2 cloves garlic, minced ½ c. extra virgin olive oil

1 heaping tsp. dried oregano

For the dressing, combine the vinegar, lemon juice, garlic, oregano, salt and pepper in a small bowl. Whisk in the oil. Set aside.

For the salad, in a salad bowl combine the tomatoes, cucumber, olives, onion, and feta cheese. Toss with the dressing and refrigerate. Make ahead several hours for the flavors to blend.

**Bing Cherry Salad**

1 (3oz) Black Cherry Jell-O 1 cup chopped nuts

1 (3oz) Strawberry Jell-O 1 (8oz) cream cheese, soft, crumbled

1 can bing cherries, drain & reserve juice 1 (12oz) Coke

1 lg. can crushed pineapple, drain & reserve juice

Heat juice. Add Jell-O and stir to dissolve. Cool. Add remaining ingredients beginning with Coke. Pour into 9 X 13 dish. Cover and chill. Serves: 12

**7 Up Poundcake Doris Hill**

2 sticks butter, softened 3 cups Swans Down cake flour, sifted

½ cup Crisco shortening 1 T. Lemon extract

3 cups sugar 7 oz. 7 Up drink

6 large eggs, separated

Cream butter, Crisco and sugar until fluffy. Add egg **yolks**. Beat well. Add lemon extract. Add flour alternating with 7-Up. Beat egg **whites** until stiff peaks form. Fold whites into batter. Pour into greased and floured Bundt pan. Bake at 325° for 1 hour 10 minutes or until toothpick inserted comes out clean. While hot, turn out on to cake plate. Drizzle with icing over warm cake.

***Icing:***  1 ½ cup powdered sugar ¼ cup lemon juice

Mix well with whisk.

**“What’s So Amazing About Grace?” by Philip Yancey**

**July 13, 2016**

**Marinated Pork Loin with Apricot Sauce**

1 4-6 lb. boneless pork loin 1 tsp. ginger

2 T. dry mustard ½ cup dry sherry

2 tsp. thyme ½ cup soy sauce

2 cloves garlic, minced

Place meat in large plastic bag. Mix remaining ingredients and pour over pork. Marinate in refrigerator for 1-2 days, turning occasionally.

Place meat in shallow pan. Bake uncovered at 350 degrees, allowing 30 minutes per pound. Baste often with marinade. Serve with Apricot Sauce.

**Apricot Sauce:**

1 (10oz) jar apricot preserves 2 T. dry sherry

1 T. soy sauce

Combine sauce ingredients in small saucepan. Heat slowly until preserves are melted. Serve warm. Yield 1 ½ cups

**Chocolate Chess Pie Melanie Moore**

1 (9 inch) pie shell, unbaked 1 (5 oz) can Pet Milk

1 ½ c. sugar 1 tsp. vanilla

3 T. cocoa ½ c. chopped pecans

¼ c. butter, melted

2 eggs, slightly beaten

1/8 tsp. salt

Prepare unbaked pie shell. Mix sugar, cocoa and butter in a food processor. Add eggs and blend for 2 ½ minutes. Add salt, milk and vanilla. Stir in pecans. Pour filling into pie shell. Bake 350 ° for 35-45 minutes.

**Olive Garden Salad**

Mixed greens red onion tomato parmesan cheese

Croutons Pepperoncini peppers Olive Garden Dressing

**LESLIE’S HASH BROWN POTATO CASSEROLE Leslie Kvidahl**

½ lb. sliced baby Portobello mushrooms 1 bunch green onions, diced

2 2.8 oz. pkgs. Oscar Mayer recipe pieces 1 ½ lb. pkg. shredded hash brown

bacon bits (blue print on the label)\* potatoes

1 ½ cups heavy cream 2 Tblsp. butter

¾ cp. gruyere cheese, grated Salt & Pepper to taste

¾ cp. smoked provolone cheese, grated

1 ½ cp. sharp cheese, grated

**Topping:**

1 container white cheddar French fried onions

1 cup smoked cheddar cheese, grated

1 cup Asiago cheese, grated

Preheat oven to 350 degrees. Spray 9x11 casserole dish with non-stick baking spray. Melt butter in small skillet and saute onions and mushrooms, set aside. In a large bowl combine the all of the ingredients folding until well combined. Bake approximately 45 minutes then top casserole with the remaining cheeses and the French fried onions and place back in oven until cheeses melt and onions are slightly browned. Enjoy!!

\*8 – 10 strips cooked bacon, chopped if you would like to use your own bacon

**“Choosing Forgiveness” by Nancy Leigh Moss**

**June 8, 2016**

**Basil Pesto Chicken Leslie Kvidahl**

4 - 6 boneless, skinless chicken breasts

1 jar refrigerated pesto

Salt & pepper to taste

Parmesan cheese, grated or shaved

Preheat oven to 350 degrees. Rinse and pat dry the chicken breasts. With a pastry brush,

coat both sides of chicken then place in a casserole dish. Bake approximately 45 minutes or

until chicken is done. When serving, add Parmesan cheese to top of chicken.

1 Tblsp. olive oil

1 Tblsp. butter

1 med. onion diced

8 oz. Asparagus, woody ends removed & cut into thirds

8 oz. mushrooms, sliced

3 garlic cloves, minced

2 cups Arborio Rice

6 cups chicken broth plus more as needed

1/3 cup heavy cream, optional

1 cup grated Parmesan cheese

Salt and pepper to taste

Parsley for garnish

Heat a large skillet over medium heat and add the olive oil and butter. Add the onion,

garlic and mushrooms and sauté until done. Cut Asparagus into thirds then set aside. Add

the rice and stir to mix it all together. Add 1 cup of the broth stirring to let the rice absorb

the broth completely. Repeat with another cup of broth stirring the rice until

absorbed. Continue the process until the rice is cooked and creamy. Add the cream, if you

desire. Next, add the asparagus and cook until tender adding more broth if needed. Add the

parmesan and stir until melted. When serving, add a little parsley for garnish.

**Laura’s Salad**

¼ c. balsamic vinegar ½ tsp. salt

3 T. light (or dark) brown sugar ½ tsp. pepper

1 T. chopped garlic ¾ c. olive oil

Mix ingredient and whisk well. Chill until serving. Pour over:

Romaine/mixed greens diced cucumbers

Grape tomatoes toasted pecans

Blue cheese crumbles dried cranberries

**Lucy’s Strawberry Pie Lucy Thompson & Janet McIlwain**

1 - 8 oz. cream cheese (softened)

1 Cup Splenda

1 - 8 oz Cool Whip

2-4 Cups sliced strawberries

1 graham cracker crust

Blend cream cheese and Splenda. Gently add cool whip and strawberries. Pour into crust -

chill

**“When Helping Hurts” by Steve Corbett & Brian Fikkert**

**May 11, 2016**

**Shrimp & Crab Au Gratin** *adapted from* **Pam Perkins, Longleaf Plantation**

½ stick of butter 1 cup cheddar cheese, grated

1 heaping T. plain flour 3 T. dry sherry

1 ½ cups Half & Half salt, pepper, Tabasco, & Worcestershire, to taste

3 green onions, chopped 1 1b. crabmeat

2 T. chopped parsley 1 lb. shrimp, cooked, peeled & deveined

Cheddar cheese, bread crumbs & parsley for topping

In top of double boiler, make a white sauce with butter, flour and cream. Add onion, parsley, cheese, sherry and seasonings. Mix well. Gently add crabmeat and shrimp. Pour into buttered casserole or individual baking shells. Sprinkle with cheese and bread crumbs. Bake at 350° for about 30 minutes or until hot and cheese is browned. Sprinkle with parsley.

**Old Bay Cheddar Biscuits**

2 cups Original Bisquick mix ¼ cup melted butter

¾ cup milk 1 cup grated cheddar cheese

Heat oven to 425°. Mix ingredients together until a soft dough forms. Drop by spoonfuls onto ungreased cookie sheet. Bake 16-18 minutes until golden brown. Immediately after baking, brush hot biscuits with Topping. Serve warm.

*Topping*

1/3 cup melted butter ¼ tsp. garlic powder

¼ tsp. Old Bay seasoning ¼ tsp. parsley flakes

(1/4 tsp. salt—I do not use)

**Strawberries, Spinach & Hearts of Palm Salad**

1/3 cup cider vinegar

¾ cup sugar 1 ½ lb. fresh spinach

2 T. lemon juice 1 can Hearts of Palm, drained & chopped

1 tsp. salt 2 cups strawberries, sliced

1 cup vegetable oil 1 cup chopped walnuts

½ small red onion, grated

1 ½ T. poppy seeds

1 tsp. dry mustard

½ tsp. paprika

For the dressing, combine vinegar, sugar, lemon juice and salt in a saucepan. Heat until the sugar dissolves, stirring frequently. Cool to room temperature. Whisk in oil, onion, poppy seeds, dry mustard and paprika and set aside. Combine spinach, hearts of palm, strawberries and walnuts in bowl. Drizzle with dressing and toss.

**Blueberry Walnut Bars** **Leslie Kvidahl**

2/3 cp. Finely chopped Walnuts  
1/2 cp. Graham cracker crumbs  
2 Tblsp. Plus 1/3 cp. sugar, divided  
1/3 cp. old fashioned oats  
3 Tblsp. reduced fat butter, melted  
1 8 oz. pkg. reduced fat cream cheese  
1 Tblsp. Orange juice  
1/2 tsp. vanilla extract  
1/2 cp. reduced fat whipped topping  
2 Tblsp. blueberry preserves  
1 1/2 cp. fresh blueberries

In a small bowl, combine the walnuts, cracker crumbs, 2 Tblsp sugar, oats & butter. Press into the bottom of an 8 x 8 square baking dish coated with cooking spray. Bake at 350 degrees for 9-11 minutes until set & edges are lightly browned. Cool on a wire rack.

In a large bowl, beat cream cheese and remaining sugar until smooth. Beat in Orange juice and vanilla. Fold in whipped topping. Spread over crust.

In a microwave-safe bowl, heat preserves on high for 15-20 seconds or until warmed; gently stir in blueberries.  Spoon over filling. Refrigerate until serving. Yield 12 servings.

Note:  Splenda or another sugar substitute can be used instead of sugar.

**“The Joshua Code” by O.S. Hawkins**

**April 13, 2016**

**Pork Chops with Pineapple Fried Rice**

2 T. butter 1 large onion

½ pineapple, peeled, cored, sliced ½ cup low-sodium soy sauce, more as needed

2 T. vegetable oil 1 T. rice vinegar

4-6 boneless pork chops 2 T. honey

Kosher salt & black pepper to taste 1 T. Sriracha or other hot sauce

Melt butter in large skillet over med-high heat. Add pineapple in a single layer. Cook until it’s lightly browned on both sides, about 2 minutes. Remove and set aside.

In the same skillet, heat 1 T. oil, season chops with salt & pepper and add to pan. Cook on both sides until they have a golden color, about 4-6 minutes. Remove to a plate and set aside.

Add onion to skillet and let them cook until softened. Add 6 T. of soy sauce, rice vinegar, honey and Sriracha. Stir and allow sauce to reduce. Return the chops to the pan and reduce heat to low. Allow to simmer while you prepare the rice. If liquid level seems low, add ¼ cup of water.

***Fried Rice***

2 garlic cloves, minced 1 cup frozen peas

1 T. minced ginger 1 (4 oz) jar diced pimentos, drained

3 green onions, thinly sliced 1 ½ cups long-grain rice, cooked according

2 large eggs, whisked to package directions

Heat remaining 1 T. oil in separate large skillet over medium heat. Add garlic, ginger and two thirds of the green onion. Sauté for 1-2 minutes. Add the eggs to the skillet and allow them to scramble. Stir in peas, pimentos, and remaining 2 T. soy sauce. Add the rice, turn the heat to high and stir-fry for 1-2 minutes. Turn off heat and add pineapple.   
To serve, pile fried rice on a plate, set chop on top and spoon sauce over all.

**Crunchy Romaine Toss**

1 cup walnuts 1 pkg. Ramen Noodles, uncooked & broken up,

4 T. butter (discard flavor packet)

Brown walnuts & noodles in butter; cool on paper towels. Set aside.

1 bunch broccoli 4 green onions, chopped

1 head Romaine lettuce, washed & cut

***Dressing***

1 cup vegetable oil 1 T. soy sauce

1 cup sugar Salt & pepper to taste

½ cup red wine vinegar

Blend all ingredients.

Toss lettuce, broccoli, walnuts, Ramen noodles and green onions with desired amount of dressing just before serving.

**Becky’s Custard Pie**

1 (10 inch) pie shell, unbaked ¼ cup butter, softened

2 eggs ¼ tsp. salt

6 egg yolks 2 cups milk

1 cup plus 2 T. sugar 2 tsp. vanilla

1 T. flour

Prepare unbaked pie shell. Beat eggs and yolks with mixer. Add sugar and flour; mix well. Beat in butter and salt. Mix in milk and vanilla. Pour mixture into pie shell and bake at 350° for about 40 minutes or until center of pie is firm. Serve warm or cold. Keep refrigerated.

**“All We Like Sheep” by Mary Glynn Peeples February 9, 2016**

**Crab & Shrimp Casserole Melanie Moore**

1 (6 oz) pkg. Uncle Ben’s long grain & wild rice Salt & pepper, to taste

1 lb. sliced fresh mushrooms 1 (or 2) 14 oz. cans artichoke hearts,

8 T. butter (divided) drained & quartered

6 T. flour 2 lb. shrimp, peeled & partially cooked

3 ½ cups Half & Half 1 lb. cooked lump crabmeat

1 T. Worcestershire sauce ½ cup shredded Parmesan cheese

Juice of 1 lemon paprika for color

Cook the rice mix according to direction for firmer rice. Set aside.

In a small saucepan, sauté the mushrooms in **2 T. butter** until tender. Set aside. In a medium saucepan, melt the remaining **6 T. butter.** Add the flour and cook, stirring, for about 1 minute. Remove the pan from the heat and stir in the Half & Half until smooth. Return to the heat and cook, stirring constantly until lightly thickened. Season with the Worcestershire, lemon juice, salt and pepper. Taste to adjust the seasonings.

Preheat the oven to 375°. Spray a 9 X 13 baking dish and layer the cooked rice, artichokes, mushrooms, shrimp and crabmeat. Pour the sauce over the mixture, making sure all of the ingredients are covered. Sprinkle with the Parmesan cheese and paprika. Bake, uncovered, for about 40 minutes or until bubbly and hot in the center.

**Green Beans with Lemon and Garlic**

2 cups water 2 T. fresh lemon juice

1 ½ lb. fresh green beans, trimmed ¼ tsp. salt

1 ½ T. olive oil ¼ tsp. pepper

1 ½ T. butter

1 garlic clove, minced

Bring water to a boil in a large skillet. Add beans; cover, reduce heat and simmer for 8 minutes or until tender. Drain beans; pat dry.

Heat oil and butter in pan over medium heat. Add garlic and sauté 30 seconds. Add beans, lemon juice, salt and pepper. Cook 2 minutes or until thoroughly heated.

**Orange Pineapple Medley**  
  
 1 sm. pkg. orange Jell-O  
 1 sm. can Mandarin oranges  
 1 15 oz. can pineapple chunks or crushed.  
 1 cup sour cream  
 1 cup boiling water

Dissolve gelatin in hot water.  Congeal partially.  Drain fruit.  After whipping gelatin a little, add fruit and sour cream. Turn into mold and chill until ready to serve.  Makes 9 servings.

**Nichols Poundcake with Lemon Curd Leslie Kvidahl**

3 cups plain flour  
3 cups sugar  
2 sticks butter, softened  
6 eggs  
1/2 pint sour cream

Preheat oven to 300 degrees.

Cream the butter and sugar, add a little sour cream at a time. Beat in 1 egg at a time beating well after each one. Add 1/2 cup flour at a time mixing well. Place in a greased & floured bundt pan & bake for approximately 1 hour or until toothpick inserted comes out clean.

***Lemon Curd***

1 cup sugar 2 tsp. grated lemon rind

¼ cup cornstarch 1/3 cup lemon juice

1 cup boiling water 2 T. butter

4 egg yolks, lightly beaten

Combine sugar and cornstarch in a medium saucepan; whisk in 1 cup boiling water. Cook over medium heat, whisking constantly, until sugar and cornstarch dissolve (about 2 minutes). Gradually whisk about one-fourth of hot sugar mixture into egg yolk; add to remaining hot sugar mixture in pan, whisking constantly. Whisk in lemon rind and juice. Cook, whisking constantly, until mixture is thickened (about 2-3minutes). Remove from heat. Whisk in butter; let cool completely, stirring occasionally. Top with plastic wrap covering the surface of the curd and store in refrigerator.

**“Life is ------” by Judah Smith               January 13, 2016**

**Chicken Tetrazzini**

1 whole chicken (or 4 breasts)

Place in stock pot and cover with water. Season with garlic powder and Tony’s. Boil 1 hour until done. Cool. Shred chicken and reserve broth.

Sauce: ½ stick butter                          1/3 c. flour

            2 c. chicken broth                    1 c. milk

             1 tsp. salt                                 ½ tsp. pepper

             8 oz. Old English cheese        8 oz. American cheese

Melt butter in sauce pan. Add flour. Stir 1 min. Add chicken broth and stir until thickened. Add milk and seasonings. Add grated cheese. Cook over low heat until melted.

Veggies:    ½ stick butter                                  1 onion, chopped

                  1 bell pepper, chopped                   ½ lb. mushrooms, sliced

Sauté in skillet until tender

In remaining broth, add enough water to cook noodles and bring to a boil to cook **½ lb. thin spaghetti**. Drain.

Assemble: Pour ½ of cheese sauce over drained pasta. Add veggies and stir. To other ½ of sauce, add chicken.

Place ½ of spaghetti in sprayed 9 X 13 pan. Top with chicken mixture. Finish with spaghetti. Top with parmesan. Bake 350 degrees for 45 min. until bubbly. (Can be made ahead or frozen. Don’t top with parmesan until ready to cook)

**Sweet and Sour Dressing**

1 ½ c. vegetable oil            1 ½ tsp. celery seed

¾ c. vinegar                        1 ½ tsp. dry mustard

¾ c. sugar                             1 ½ tsp. paprika

1 ½ tsp.salt                          1 ½ tsp. grated onion

Combine all ingredients in a jar. Chill. Shake and serve over salad of mixed spring greens, craisins, purple onion and mandarin oranges.

**Broccoli with Hollandaise Sauce**

*Sauce:* 2 egg yolks         1 T. lemon juice        Dash of Salt and Pepper        1 stick butter

Mix yolks, lemon juice and salt/pepper is small sauce pan. Whisk well. Add the stick of butter. On VERY LOW HEAT, cook slowly while stirring. Continue to stir while butter melts and sauce begins to thicken. This will take about 15 minutes. (Curdling will occur at too high of temp)

**Coconut Cake with Lemon Filling**

1 c. butter, softened                 1 T. baking powder

2 c. sugar                                    1 cup milk

4 large eggs, separated             1 tsp. vanilla

3 cups all purposed flour

Beat butter at medium speed until fluffy. Gradually add sugar. Add egg yolks, one at a time. Combine flour and baking powder. Add to butter mixture alternating with milk--beginning and ending with flour. Beat at low speed until blended. Add vanilla.

Beat egg whites until stiff peaks form. Fold 1/3 into batter. Gently fold in remaining whites just until blended. Spoon batter into 3 greased and floured 9 inch cake rounds. Bake 350 degrees for 18-20 minutes until done. Cool in pans 10 minutes. Remove from pans to cool.

**Lemon filling:**

1 cup sugar                     2 tsp. grated lemon rind

¼ cup cornstarch         1/3 cup fresh lemon juice

1 cup boiling water      2 T. butter

4 egg yolks, lightly beaten

Combine sugar and cornstarch in medium saucepan; whisk in 1 cup boiling water. Cook over medium heat whisking constantly until sugar dissolves about 2 minutes. Gradually whisk about ¼ hot sugar mixture into egg yolks. Add remaining hot sugar mixture whisking constantly. Whisk in lemon juice and rind. Cook until thickened about 2-3 minutes. Remove from heat and add butter. Let cool completely, stirring occasionally.

**Cream Cheese Frosting**

½ cup butter, softened                     1 (8 oz) cream cheese, softened

1 (16 oz) pkg powdered sugar         1 tsp. vanilla

Beat cream cheese and butter together until fluffy. Gradually add powdered sugar and vanilla. Yield: 3 cups

**To assemble:** Spread lemon filling between layers. Spread Cream cheese frosting on top and sides of cake. Sprinkle top and sides with **2 cups sweetened flaked coconut.** Garnish if desired.

**December 9, 2015**

**“The Magnificent Obsession” by Anne Graham Lotz**

**Honey Mustard Pork Roast with Bacon**

¼ cup Dijon mustard 2 T. chopped fresh rosemary

2 T. Creole mustard 3 ½ lb. boneless pork loin

2 T. honey 12 slices bacon

2 garlic cloves, minced

Put oven rack on lower 1/3 of oven. Preheat to 350 degrees. In a small bowl, add Dijon mustard, Creole mustard, honey, garlic and rosemary and mix until smooth. Place pork loin in a 9 X 13 baking dish. Spread mustard mixture evenly over pork. Starting on one side, lay bacon strips lengthwise, overlapping slightly. When both sides are covered, secure with 3 pieces of kitchen twine. Roast for 1 hour. Cover the pan loosely with foil and roast another 20 minutes until 160 degrees temp. Remove from oven and let rest for 20 minutes. Remove twine and slice.

**Shoe Peg Corn Casserole**

1 can shoe peg corn, drained 1 can cream of celery soup

2 cans French style green beans, drained 1/3 cup chopped onion

1 cup sour cream 1/3 cup chopped celery

Mix well. Bake 350 degrees for 30 minutes until bubbly. Mix one roll of crushed Town House crackers with one stick of melted butter. Put on top of casserole and bake 15 additional minutes.

**Gingersnap Pear Salad**

10 gingersnaps 1 T. mayonnaise

1 (3 oz) pkg cream cheese, 8 canned pear halves, drained

at room temperature Chilled crisp lettuce

Crush gingersnaps very fine. Mix with cream cheese and mayonnaise. Place pear halves on bed of lettuce. Fill the hollows with cream cheese mixture.

**Double Raisin Bread Pudding w/Bourbon Sauce Leslie Kvidahl**

6 slices Sun Main Raisin Bread, cut into small cubes

1/2 cup raisins

2 cps. milk

2 lge. eggs, beaten

1/4 cp. sugar

2 tsp. vanilla

1/4 tsp. salt

1/4 tsp. cinnamon

1/4 tsp. nutmeg

Butter for spreading on dish

Preheat oven to 325 degrees.  Butter the dish.  Combine the bread cubes and raising in dish.  In a large bowl, combine the milk, eggs, sugar, vanilla, salt, cinnamon and nutmeg, blend well then pour over the bread and raisins.  Let stand approximately 10 minutes then bake for 45 minutes or until knife inserted in center comes out clean.

**Bourbon Sauce**

1 1/4 cups powdered sugar

6 tbs. butter

1 large egg, beaten

1/4 cup bourbon (I used Roasted Pecan Bourbon)

dash of salt

Combine all ingredients, except the egg, in a small pan and heat stirring constantly.  Temper the eggs then add to the sauce a little at a time, so they don't scramble.  Continue heating until thickened.  Serve over warm bread pudding.

**November 11, 2015**

**“God is Always Hiring” by Regina Brett**

**King Ranch Chicken**

1 ½ chickens, boiled and shredded 1 can Rotel tomatoes

1 stick butter 1 can cream of mushroom soup

1 large onion, diced 3/4 can chicken broth

1 large bell pepper, diced ½ tsp. chili powder

10 Corn tortillas 1 cup Monterey Jack Cheese

Melt butter in skillet. Sauté onion and bell pepper. Add shredded chicken and mix well. Set aside.

Spray 9 X 13 Pyrex dish with Pam. Tear corn tortillas in quarters and line bottom of dish. Top with ½ chicken/vegetable mixture. Repeat and top with tortillas. Put soup, Rotel, broth and chili powder in blender. When mixed well, pour over top of casserole. Grate Monterey Jack cheese on top and bake at 350 degrees for 1 hour.

**Simply Great Green Beans**

6 (14.5 oz) cans whole green beans ½ c. brown sugar

½ c. Hormel real crumbled bacon ½ stick butter

Preheat oven to 325 degrees. Drain green beans and pour into 9 X 13 baking dish. Melt butter and stir in brown sugar. Pour over green beans. Sprinkle with bacon. Cover with foil and bake for 30 minutes Serves 10-12

**Avocado Ranch Salad Dressing Ami Mitchell**

1 c. mayonnaise

8 oz. guacamole dip

1 c. milk

1 envelope ranch salad dressing mix

1 T. salsa (optional)

Whisk the mayonnaise, guacamole dip, milk, salad dressing mix & salsa in a bowl until well blended. Chill, covered, until serving time. (Makes about 3 cups)

**Hershey Bar Pie**

6 Hershey Chocolate Bars with almonds

2 T. water

8 oz. Cool Whip

1 Chocolate Crust (ready made, *Oreo*)

Melt chocolate bars with 2 T. water in double boiler. Cool slightly. Fold in Cool Whip. Mix well and pour into pie crust. Freeze.

Let stand 30 minutes before slicing and serving.

**October 14, 2015**

**“To Heaven and Back” by Mary C. Neal, M.D.**

**Tailgate Roast Beef Sandwiches**

8 oz. cream cheese, softened 1 lb. deli Cajun roast beef

1 envelope Ranch dressing mix 12 slices Swiss cheese

½ cup chopped green onions melted butter

1 (12 count) dinner roll package

Combine cream cheese, ranch mix and green onions. Remove rolls from package. Slice rolls horizontally; remove top of the rolls in one piece. Spread the mixture on the cut side of both layers. Layer sliced roast beef and Swiss cheese on bottom layer. Cover with the top layer of rolls; brush with melted butter. Arrange on a baking sheet. Bake 350 degrees for 10-15 minutes or until browned. Serve warm.

**Cheese Soup Melanie Moore**

1/3 cup carrots, finely chopped 1/2 cup flour

1/3 cup celery, finely chopped 4 cups milk

1 cup green onions, finely chopped 4 cups chicken broth

2 cups water 1 (16 oz) jar Cheese Whiz

1/2 cup butter 1/4 tsp. cayenne pepper

1 medium white onion, sliced

Boil carrots, celery, green onion in water for 5 minutes. Sauté in 6 quart pot, white onion and butter. When soft, add flour. Stir in milk and chicken broth and bring to boil. Add veggies and remaining ingredients. Keep warm over low heat. Serves: 10

**Asian Slaw Lori Miller by Martha Murray**

1/3 cup canola oil 16 oz. shredded coleslaw

½ cup sugar ½ cup sunflower seeds

1 pkg. chicken-flavored Ramen noodles 3.75 oz. sliced almonds

*Dressing:* Combine canola oil, sugar, vinegar and chicken flavoring packet from the Ramen noodles.

Once the dressing is made, combine it, along with the shredded coleslaw, sunflower seeds and almonds. Crush the Ramen noodles and mix into the coleslaw to give it a crunch.

**Apricot Nectar Cake**

¾ c. Apricot nectar 4 eggs, separated

1 box yellow cake mix 3 tsp. lemon extract

¾ c. Wesson oil

Glaze: 1 ½ c. powdered sugar

¼ c. Realemon juice

Grease and flour a Bundt pan. Beat egg whites until stiff; set aside. Mix remaining ingredients including yolks with a mixer on medium speed for 5 minutes. Fold in egg whites. Bake 325 ° for 50 minutes. Cool 10 minutes and then remove from pan. Poke holes in cake all over with a fork. Pour glaze over cake.

**September 9, 2015**

**The Chucky Mullins Effect by Jodi Hill**

**Seafood Lasagna                                                             Melanie Moore**

1 T. margarine                              1 (10 ¾ oz) can cream of mushroom soup

1 cup chopped onion                  1/3 cup white wine

1 (8 oz) pkg cream cheese          1 lb. shrimp, cooked and peeled

1 ½ cup cottage cheese              1 (6 ½ oz) can crabmeat

1 large egg, beaten                    1 cup Parmesan cheese

2 tsp. dried basil, crushed           ½ cup grated cheddar cheese

                         12 lasagna noodles, cooked

Melt margarine in sauce pan over medium heat. Add onion and sauté until tender. Add cream cheese, cottage cheese. Stir until melted. Add basil and egg. Remove from heat.

Cover bottom of greased 9 X 13 dish with 4 lasagna noodles. Spread 1/3 of cream cheese mixture over noodles.

Combine soup, wine, shrimp and crabmeat. Spread 1/3 over cream cheese mixture. Repeat layers twice using remaining noodles, cream cheese mixture and shrimp mixture.

Top with Parmesan cheese and bake 350 degrees for 45 minutes. Sprinkle with cheddar cheese and bake 2 more minutes. Let stand at room temperature 15 minutes before serving.

**Tomatoes Lillian**

4 large ripe tomatoes, halved

½ cup unsalted butter                      ½ cup red pepper jelly

1 T. curry powder                            3 T. bread crumbs

Preheat oven to 350 degrees. Arrange tomatoes in baking pan. In saucepan, melt butter with jelly, curry powder and bread crumbs. Pour mixture over tomatoes. Bake until glaze has browned slightly. Serves 8.

**Spinach Salad**

Spinach        1 jar pearl onions        mandarin oranges        slivered almonds

 Dressing:     1 cup sugar                          ½ tsp paprika

                    ½ tsp dry mustard               1 tsp salt

                    1/8 tsp Worcestershire       ½ cup cider vinegar

                    2 cup salad oil                      1 small jar sesame seeds, toasted

Mix first 5 dressing ingredients. Gradually add cider vinegar and oil while using a mixer or blender. Fold in toasted seeds. Chill.

**Blueberry Delight**

*Crust:* 1 ¾ cup graham cracker crumbs

           ½ cup powdered sugar

           ½ cup chopped nuts

           1 stick melted butter

Mix and press into bottom of 9 X 13 Pyrex dish.

*Filling:* 12 oz. cream cheese, softened

             1 ½ cup sugar

              3 eggs

              3 tsp. lemon juice

Beat until smooth and pour over crust. Bake 350 degrees for 25 minutes or until firm in the middle. Cool.

Top with 1 can blueberry pie filling. Chill before serving.

August 12, 2015

In the Sanctuary of Outcasts by Neil White

Gail’s Sandwiches

2 pans (12 each) Pepperidge Farms Country Style Classic Rolls or any dinner roll

1 stick butter, softened 1 lb. honey ham, sliced thin

3 T. prepared mustard 8 oz. grated cheddar cheese

3 T. poppy seed 8 oz. grated Swiss cheese

½ cup chopped yellow onion

Mix butter and mustard. Add onion and poppy seeds. Mix to form paste. Divided into 4 portions. Remove rolls from pan. Slice lengthwise without separating and return bottom to pans. Spread butter on all four sides of rolls. Mix cheeses together and sprinkle ½ cheese on bottoms of rolls. Top with ham. Top with remaining cheese and replace top of rolls. Wrap in aluminum foil. Bake at 350 degrees for 30 minutes. Cut into individual pieces after baking. Can be prepared ahead of time and refrigerated or frozen.

Smoked Gouda, Tomato & Basil Pasta Salad

16 oz. penne pasta, cooked ½ tsp. salt, or to taste

½ cup mayonnaise Black pepper

¼ whole milk 3 cups cherub tomatoes

2-3 T. white vinegar 1 lb. smoked Gouda cheese, cubed

2-3 tsp. adobo sauce 24 basil leaves, shredded (from canned chipotle peppers)

Cook pasta according to directions, drain, rinse with cold water and set aside. Combine mayonnaise and milk in medium bowl. Add 2 T. vinegar; stir until smooth. Add 2 T. adobo sauce, salt & pepper. Taste sauce and adjust seasonings. Pour dressing over pasta. Add tomatoes and cubed Gouda. Stir. Add basil. Stir well and taste for flavor. Cover with plastic wrap and chill at least 2 hours.

Eva’s Sweet and Sour Dressing

½ cup sugar ¼ cup white vinegar

2 T. lemon juice 1 tsp. dry mustard

2 T. water 1 tsp. salt

Mix together. While beating, slowly add 1 cup salad oil, beating constantly on slow speed. Add 1 tsp. grated onion and ½ tsp. celery seed. Mix well. Refrigerate. Serve with mandarin oranges, almonds and green lettuce.

Cream Cheese Pound Cake

8 oz. pkg Phili cream cheese 1 T. butter flavoring

3 sticks butter 6 eggs

3 cups sugar 3 cups sifted Swans cake flour

2 T. vanilla

Soften cream cheese and butter. Beat to mix. Beat in sugar. Add vanilla and butter flavorings. Add 1 egg and then ½ cup sifted cake flour. Continue alternations until all eggs and flour have been added. Spoon batter into greased and floured Bundt pan. Bake at 325 degrees for 1 hour 10 minutes. Cool 10 minutes in pan. Turn out onto cake plate.

Jesus is\_\_\_\_ by Judah Smith

July 8, 2015

Sausage & Pepper Jack Quiche

4 eggs\* 2 T. Bisquick

\*Enough milk to yield 1 ½ cups 1 cup cooked mild sausage

1 cup mild cheddar cheese, grated ½ T. parsley flakes

1 T. parmesan cheese, grated ¼ tsp. Tony Chachere’s seasoning

5 slices pepper jack cheese Unbaked pie crust

Preheat oven to 350 degrees. Line unbaked pie crust bottom with pepper jack cheese slices. Break 4 eggs into 2 cup measure. Add enough milk until volume rises to 1 ½ cups. Pour into mixing bowl. Add remaining ingredients and blend well. Pour into crust and bake at 350 degrees for 45-60 minutes until set.

HORSERADISH GREEN BEANS

Pam Perkins

2 (14 ½ oz) cans Blue Lake green beans, cooked and drained well

Blend the following ingredients into mayonnaise and refrigerate:

1 onion, chopped

3 eggs, boiled (may be sliced or chopped)

Cooked bacon, crumbled (may substitute one jar of Hormel bacon pieces)

1 Tbsp. (heaping or more) horseradish

1 teaspoon of each of the following:

salt, black pepper, garlic salt, onion salt, celery salt and Worcestershire

1 ½ teaspoon fresh parsley flakes

juice of 1 lemon

1 cup Hellman’s mayonnaise

Pour sauce over hot, drained beans when ready to serve.

Citrus Salad with Maple Dressing

Mixed greens Feta Cheese Oranges/ Grapefruit

Avocado Nuts

Dressing:

3 T. extra-virgin olive oil, 2 T. white wine vinegar, 1 T. maple syrup

Kosher salt and ground pepper to taste

Three Layer Delight

Crust: 1 cup plain flour, 1 cup chopped pecans, 1 stick of butter, softened

Mix and press into bottom of 9 X 13 inch Pyrex dish. Bake 350 degrees for 20 minutes. Cool completely.

12 oz. cream cheese, softened, 1 cup powdered sugar, ½ large Cool Whip

Mix until creamy and spread over cooled crust.

2 ½ cups milk, 1 (4 oz) box instant vanilla pudding, 1 (4 oz) box instant chocolate pudding

Mix and spread evenly over Cool Whip mixture. Top with remaining ½ of large Cool Whip. Decorate with chopped pecans and/or chocolate shavings.

The Invention of Wings by Sue Monk Kidd

June 10, 2015

Blend of Bayou Casserole

1 cup rice, cooked 2 stalks celery, chopped

1 stick butter 2 T. butter

1 (8 oz) pkg. cream cheese 1 can mushrooms

1 lb. peeled shrimp 1 can cream of mushroom soup

1 lb. crabmeat or crawfish tails ½ tsp. hot sauce

1 large onion, chopped 1 T. garlic salt

1 bell pepper, chopped dash red pepper

2 cups grated sharp cheddar cheese, divided

Melt stick of butter and cream cheese in a bowl in microwave. Sauté onion, bell pepper and celery in 2 T. butter until almost tender. Add shrimp and cook until pink. Add crabmeat or crawfish tails to heat. Add remaining ingredients including cream cheese/butter mixture with 1 cup cheddar cheese. Mix well. Pour into greased 9 X 13 casserole dish. Top with 1 cup cheddar. Bake at 350 degrees for 30-45 minutes or until bubbly. Freezes well. Serves 12.

Molly’s Asparagus Molly Bell

Asparagus spears, fresh Italian bread crumbs

Olive oil Parmesan cheese

Salt and pepper

Snap ends off of fresh asparagus. Place on baking sheet and sprinkle with olive oil, salt & pepper. Roll to coat spears. On a dinner plate, mix equal amounts of bread crumbs and parmesan cheese. Roll spears in bread crumb mixture to coat. Return to oiled baking sheet. Bake 400 degrees for 13-15 minutes.

Santorini Salad Leslie Kvidahl

2 large tomatoes, seeded and cut into chunks ¼-½ c. red onion, thinly sliced

1 English cucumber, cut into chunks 5 oz. feta cheese, crumbled

1 c. pitted Kalamata olives

Dressing:

¼ c. red wine vinegar 1 tsp. sea salt

2 tsp. lemon juice pepper to taste

2 cloves garlic, minced ½ c. extra virgin olive oil

1 heaping tsp. dried oregano

For the dressing, combine the vinegar, lemon juice, garlic, oregano, salt and pepper in a small bowl. Whisk in the oil. Set aside.

For the salad, in a salad bowl combine the tomatoes, cucumber, olives, onion, and feta cheese. Toss with the dressing and refrigerate. Make ahead several hours for the flavors to blend.Lemon Chess Pie Jane Askew

2c. sugar Grated lemon rind to taste

1/4 c. margarine, melted 1 Tbsp. flour

4 eggs, slightly beaten 1 Tbsp. corn meal

1/4 c. milk 2 unbaked pie shells

1/4 c. lemon juice

Combine sugar, margarine, eggs, milk, lemon juice and rind in mixer bowl.

Blend flour and corn meal together; add to lemon mixture. Beat at medium speed with electric mixer until blended. Spoon filling into pie shells. Bake at 400 degrees for 10 minutes; reduce oven temperature to 300 degrees. Bake for 50 minutes longer.

**Whispers of Hope by Stephan Joubert**

**April 8, 2015**

Manicotti

3 T. olive oil 1 (28 oz) can tomato sauce

5 garlic cloves 1 (14 oz) can diced tomatoes

1 lb. pork roast ½ cup chopped fresh parsley

1 lb. beef roast 1 small can tomato paste

5 hot Italian sausages 2 cups water

5 mild Italian sausages ½ cup parmesan

Heat olive oil in pot. Add garlic cloves and cook 4 minutes. Crush. Brown and remove any large pieces. Add pork and beef roast. Brown. Remove. Add sausages and brown. Remove. Add tomato sauce, paste, diced tomatoes and water. Boil. Simmer 5 minutes. Add parsley and parmesan. Return all meat to pot and simmer covered 2-3 hours until tender. Chop meat and return to sauce.

Cook 12 manicotti shells and drain. When cool, stuff with mix:

1 lb. ricotta cheese 1 egg

4 oz. mozzarella cheese 2 T. fresh chopped parsley

½ cup parmesan pinch of salt & black pepper

Place some sauce in bottom of greased baking dish. Top with stuffed manicotti shells. Top with sauce. Top with additional mozzarella and bake 350 degrees for 30-45 minutes until bubbly.

Caesar Salad Dressing

1 ¾ cup Egg Beaters 1/8 c. black pepper

4 ½ T. chopped garlic 1/8 c. Coleman’s dry mustard

7 oz grated Parmesan cheese 3 oz. anchovy filets, rinsed and drain

1/3 c. red wine vinegar 1/8 c. Worcestershire

1/8 c. fresh lemon juice 3 c. olive oil

1/8 c. salt ¼ c. chopped parsley

Rinse anchovy filets under cold running water for 1 minute. Squeeze dry. Combine all ingredients using food processor or blender. Keeps for 1 month in refrigerator.

Yield 1.5 qts

Garlic Bread

½ cup butter, softened ¼ tsp. pepper

2 tsp. minced garlic 1 French bread loaf, split horizontally

½ tsp. dried Italian seasoning 1 cup shredded Italian 6 cheese blend

Stir together first 4 ingredients. Spread mixture evenly on cut sides of bread halves. Sprinkle evenly with cheese. Place on baking sheet. Bake at 375 degrees for 15 minutes until cheese is melted.

Chocolate Chip Poundcake Shirley Gallagher

1 box yellow cake mix with pudding 4 large eggs

1 box chocolate instant pudding 1 (8 oz.) sour cream

½ cup sugar 1 cup semi-sweet morsels

¾ cup vegetable oil sifted powdered sugar

¾ cup water

Combine first three ingredients using a wire whisk. Add oil and water, then add other two ingredients. Stir until smooth with a hand mixer. Fold in semi-sweet morsels. Grease and flour a Bundt pan. Pour batter into pan and bake 350 ° for 1 hour. Cool 10 minutes. Turn out onto a plate. Sprinkle top of cake with sifted powdered sugar.

**Silver Boxes by Florence Littauer**

**March 11, 2015**

Chicken Divan

3 cups cooked chicken                                    ½ cup white wine

2 (10 oz) pkg. chopped broccoli,                    2 cups grated sharp cheese

             cooked and drained                           1 tsp. lemon juice

Salt and pepper                                               ½ cup mayonnaise

1 can cream of mushroom soup                       Parmesan cheese

½ cup cream

2 T. butter

Butter 9 X 13 casserole. Layer chicken and broccoli. Dot with butter and sprinkle with salt and pepper. Heat soup and cream. When hot, stir in wine, sharp cheese and lemon juice. After cheese melts, remove from heat and add mayonnaise. Pour over chicken and broccoli. Sprinkle with parmesan. Bake at 350 degrees for 30 minutes until bubbly. May be made ahead of time.

Fancy Green Beans

2 T teriyaki sauce                                  2 slices bacon

1 T honey                                             ½ cup red bell pepper, cut into strips

1 T butter                                             ½ cup thin onion wedges

1 T lemon juice                                     ½ cup whole cashews

1 ½ lbs. fresh green beans

In a small bowl, stir together teriyaki sauce, honey and butter. Fill a bowl with cold water and ice cubes. Bring a large pot of water to a boil and add the lemon juice. Drop in the beans and cook for 4-5 minutes or until beans are bright green. Drain beans in a colander and then plunge into ice water; drain again and set aside. In a skillet, cook bacon until very crispy; crumble and set aside. Sauté bell pepper and onion in hot bacon drippings for 2 minutes. Add the beans, cashews and bacon. Add teriyaki-honey sauce and toss gently.

Leslie’s Sunshine Salad

Leslie Kvidahl

1 lb. baby greens                                         8 oz. fresh mushrooms, sliced

1 lb. baby spinach                                      1 (14 oz) can mandarin oranges, drained

2 kiwis, peeled and sliced                            1 pint strawberries, hulled and sliced

1 European cucumber, sliced                       1 bunch spring onions, chopped

1 pint grape tomatoes                                  1 bottle Brianna poppy seed dressing

Toss all fruit & vegetables together. To serve, add desired amount of dressing.

Italian Cream Cake

5 eggs, separated                                           1 tsp. baking soda

2 cups sugar, divided                                    1 cup buttermilk

½ cup butter                                                  2 cups flour

½ cup margarine                                            1 cup finely chopped pecans

½ tsp. salt                                                      3 ½ oz. coconut

1 ½ tsp. vanilla

Have all ingredients at room temperature. Beat egg whites until they form soft peaks. Slowly add ½ cup sugar and beat until consistency of meringue. Set aside. Cream butter, margarine, remaining sugar, salt and vanilla, adding egg yolks one at a time until consistency of whipped cream. Stir baking soda into buttermilk. Add this mixture alternately with flour to butter mixture, beginning and ending with the flour. Fold in egg white mixture, then pecans and coconut. Pour batter into 3 (9 inch) cake pans, the bottoms of which have been greased and floured. Bake at 325 degrees for approximately 40 minutes. Cool and remove from pans. Frost layers and sides of cooled cake with Italian Cream Frosting. Cake should be refrigerated if not eaten the day it is made. Serves 16-20.

Italian Cream Frosting

¾ cup butter                                             1 ½ (1 lb.) boxes powdered sugar

12 oz. cream cheese

1 ½ tsp. vanilla

Have ingredients at room temperature. Beat ingredients together to the consistency of whipped cream.

**Message from Tony Tristani**

**February 11, 2015**

Roast Pork Loin with Plum Sauce

Plum Sauce:                                             Roast:

2 T. butter                                               One 5 lb. pork loin roast

¾ c. chopped onions                                2 cloves garlic, minced

1 c. plum preserves                                   2 tsp. salt

2/3 c. water                                               2 tsp. dried or fresh rosemary

½ c. packed brown sugar                           1 ½ tsp. dried oregano

1/3 c. chili sauce                                        1 ½ tsp. dried thyme

¼ c. soy sauce                                          1 ½ tsp. rubbed sage

2 T. prepared mustard                               ¼ tsp. pepper

3 drops Tabasco sauce                              ¼ tsp. nutmeg

2 T. lemon juice

garlic salt to taste

To make sauce: melt butter in saucepan. Add onions and sauté until tender. Add remaining ingredients and simmer for 15 min. Set aside.

Preheat oven to 325 degrees. Mix seasonings in small bowl. With a sharp knife, make ½ inch deep slits into fat side of pork roast. Press seasonings into slits and rub remaining over roast. Place roast in roasting pan. Pour ½ c. plum sauce over top. Cover with foil and bake for 2 ½ hours. Uncover, baste with ½ c. plum sauce and bake 15 minutes, baste one more time and bake for a final 15 minutes until roast is nicely browned. Serve remaining plum sauce on the side for dipping. Serves 10

Tomato Grits

2 c. water                                          \*One 6 oz. Kraft Garlic Cheese roll\*

1 ¼ c. milk                                        2 c. grated Cheddar cheese

1 c. quick cooking grits                     One 10 oz. Rotel diced tomatoes and green chilies

1 stick butter + 1 T.                          1 tsp. salt

1/3 c. diced green onion                    2 eggs, slightly beaten

Preheat oven to 350 degrees. In saucepan, bring water and milk to a boil. Add salt. Slowly add grits and return to boil. Stir for 1 minute. Reduce heat, cover and cook for 3 minutes. Stir grits and add 1 stick butter—stirring until melted. Cover and cook 3-5 minutes until grits are thick and creamy. Remove from heat and set aside. Saute onions in 1 T. butter. Add onions, cheddar and garlic roll to grits. Stir until cheese is melted. Add can of Rotel and mix well. Stir in beaten eggs. Pour grits into greased 8 X 11 X 2 inch casserole. Bake for 40minutes. Serves 8-10

(Kraft NO LONGER MAKES THE GARLIC CHEESE ROLL!! A close substitute is to use 9 slices of Kraft Deluxe American cheese slices and ¼ tsp. garlic powder). This works well.

Mixed Greens with Feta and Dried Cranberries

Melanie Moore

6-8 cups mixed greens                          1 cup toasted chopped walnuts

½ cup dried cranberries                        1 cup feta cheese, crumbled

Vinaigrette:

½ cup olive oil                                     ½ tsp. paprika

¼ cup cider vinegar                            ¼ tsp. dry mustard

¼ cup sugar                                       1/8 tsp. pepper

½ medium onion, chopped                   ¼ tsp. celery salt

Whisk together and serve over salad.

Caramel Glazed Pear Cake

Jane Askew

4 ripe Barlett pears, peeled and diced (about 3 cups)                  3 cups all purpose flour

1 T. sugar                                                                                1 tsp. salt

3 large eggs                                                                              1 tsp. baking soda

2 cups sugar                                                                            1 ½ cups chopped pecans

1 ¼ cups vegetable oil                                                              2 tsp. vanilla extract

Toss together pears and 1 T. sugar; let stand 5 minutes.

Beat eggs, 2 cups sugar and oil at medium speed with an electric mixer until blended.

Combine flour, salt and baking soda and add to egg mixture, beating at low speed until blended. Fold in pears, chopped pecans and vanilla extract. Pour batter into a greased and floured 10 inch Bundt pan. Bake at 350° for 1 hour or until a wooden pick inserted in center of cake comes out clean. Remove from pan and drizzle caramel glaze over warm cake.

Caramel Glaze:

1 cup brown sugar

½ cup butter

¼ cup evaporated milk

Stir together brown sugar, butter and evaporated milk in a small saucepan over medium heat; bring to a boil, and cook, stirring constantly, 2 ½ minutes or until sugar is dissolved.

**Choosing Gratitude by Nancy Leigh DeMoss**

**January 14, 2015**

Crabmeat Mornay

Melanie Moore

1 stick butter 3 ½ oz. grated Swiss cheese

½ cup flour 1 ½ cans drained artichoke hearts

¼ cup grated onion 4 T. Realemon juice

½ cup chopped green onion 2 small cans sliced mushrooms,

¼ cup parsley flakes drained

2 cups heavy cream 1 pound lump crabmeat

1 ½ tsp. salt Romano cheese

½ tsp. white pepper 1 cup white wine

¼ tsp. cayenne pepper

In two quart saucepan, melt butter, stir in flour and cook for 5 minutes stirring often. Add both onions and cook 3 minutes without browning. Stir in parsley. Gradually add cream and allow mixture to get hot. Add wine, salt, white pepper and cayenne. Blend well and bring to a simmer, stir occasionally. Add Swiss cheese. Stir and cover. Remove from heat and let mixture cool to lukewarm. Add artichoke hearts, lemon juice, mushrooms and crabmeat. Stir well. Pour into casserole and sprinkle Romano cheese on top. Cover and refrigerate until ready to re-heat. Put uncovered, room temperature casserole into 350 degree oven and bake 30-45 minutes.

This is better made ahead of time. The mixture can also be frozen.

Serves 10

Lemon Pepper Asparagus

Asparagus, trimmed, Olive Oil, and Lemon Pepper

Sprinkle asparagus with olive oil. Toss to coat. Sprinkle with lemon pepper. Bake at 400 degrees for 15-20 minutes.

Laura’s Salad

¼ c. balsamic vinegar ½ tsp. salt

3 T. light (or dark) brown sugar ½ tsp. pepper

1 T. chopped garlic ¾ c. olive oil

Mix ingredient and whisk well. Chill until serving. Pour over:

Romaine/mixed greens diced cucumbers

Grape tomatoes toasted pecans

Blue cheese crumbles dried cranberries

Chocolate Cheesecake

Crust

8 oz. chocolate wafers 6 T. butter, melted

Mix and press into bottom and the sides of a spring form pan that the sides greased.

Filling

12 oz. semi-sweet chocolate chips 1/8 tsp salt

3 (8 oz) pkg. Phili cream cheese 1 cup sugar

1 tsp. vanilla 3 large eggs

1 cup sour cream

Melt chocolate chips in a double boiler and set aside. Blend softened cream cheese with sugar, vanilla and salt. Add melted chocolate. Add eggs one at a time. Add sour cream. Pour batter into crust. Bake at 375 degrees for 1 hour. Remove and cool completely on a wire rack. (It will still seem soft in the middle) Cover top of pan with foil and refrigerate overnight.