

Chinese Noodle Candy by Loretto

1 ½ c. chocolate chips
1 ½ c. butterscotch chips
1 can Chinese noodles
½ c cashews

Melt chips over low flame. Remove from heat and add noodles and nuts. Drop on waxed paper.

Toffee by Loretto

Saltine crackers (enough to line cookie sheet)
2 sticks butter
1 c. brown sugar
12 oz. chocolate chips
1 c. grated nuts

Line cookie sheet with foil and spray with nonstick spray. Line sheet with saltines. Boil butter and sugar for 3 minutes. Pour over crackers and bake at 375 for 5 minutes. Melt chocolate chips and spread over heated crackers. Top with nuts.

Goey Butter Cake

1 pkg yellow cake mix
1 stick butter
3 eggs
8 oz. cream cheese
1 tsp vanilla
1 lb powdered sugar

Mix cake mix, butter, and 1 egg until crumbly and press into a 9x13 pan. Blend the rest of ingredients with hand mixer until smooth. Pour over crust and bake at 350 for 30-40 minutes.

Spinach Strawberry Salad by Helen Hartsman & Bonnie Barr

1 lb spinach
1 pt strawberries
½ c pecans (brown in butter)
Dressing:
½ c. raspberry vinegar
½ c. sugar
1 tsp salt
1 c. oil
1 ½ tsp poppy seeds
1 tsp dry mustard

Mix dressing ingredients and toss with spinach right before serving. Add in fruit and nuts and toss lightly so they don't all end up at the bottom of the bowl. Add additional berries (blueberries, blackberries, etc) as desired.

Mexican Vegetarian Casserole

1-15 ½ oz can corn, drained
1-15 oz can black beans, rinsed
1-14 ½ oz can tomatoes with green chilies
1 c. light sour cream
1-16oz jar mild picante sauce
1 ½ c (6oz) shredded low fat cheddar cheese
2 c. cooked rice
1/ tsp pepper
1 bunch green onions, chopped
1 ½ oz sliced black olives (1/3 c.)
1 ½ c (6 oz) shredded low fat Monterey Jack cheese

Spray 9x13 pan, preheat oven to 350. In large bowl combine corn, beans, tomatoes, sour cream, picante sauce, cheddar cheese, rice and pepper. Spoon into pan. Sprinkle onions, black olives and Monterey Jack cheese over the top. Bake at 350 for 50 minutes.

Devil's Lake Salad

1 bunch of Romaine or Leaf Lettuce
½ c. olive oil
½ c. vinegar
1/3 c sugar
¼ tbsp dry mustard
¼ tsp salt
1/8 tsp pepper
¼ tsp powdered garlic
1 tbsp Worcestershire sauce
1/3 c. grated Parmesan cheese
Garnish:
½ red onion thinly sliced
2 cans drained Mandarin orange
sliced almonds, craisans or sunflower seeds

Pour dressing over salad just before serving; top with garnish.

Beef BBQ by Lois Goldberg

1 onion chopped
2 tbsp vinegar
4 tbsp lemon juice
2 tbsp brown sugar
1 c. ketchup
3 tbsp Worcestershire sauce
½ tsp dry mustard
½ c. celery
1 c. water
2 ½ lbs chuck roast chopped

Make sauce. Cook ½ to ¾ hours. Add chuck roast and simmer.

Trail Mix Cookies

1 c. sugar
1 c. brown sugar
½ c margarine or butter, softened
½ c. shortening
1 ¼ c. oats, ground to fine powder in small food processor
2 tsp vanilla
2 eggs
2 c. flour
¼ c wheat germ
1 tsp baking soda
1 tsp baking powder
1 c. peanut butter
2 c. M&Ms or 12 oz chocolate chips
1 c. chopped nuts
¾ c. raisins

Heat oven to 375. Beat sugars, margarine and shortening until creamy. Mix in oats, vanilla, and eggs. Sift flour with baking soda and powder then add to batter with wheat germ. Mix in peanut butter, and then rest of ingredients. Drop by rounded tablespoonsfuls onto cookie sheet (usually 12 per sheet). Bake for 8-9 minutes, depending on your oven. Cool for a few minutes on cookie sheet, then move to rack to finish cooling.

Green Beans Pierre by the Crise Family

Makes about 10-12 side dish servings

15 oz can yellow (wax) beans
15 oz can white potatoes
2 15 oz cans cut green beans (not French)
Dressing:
1/3 c. Canola or vegetable oil
2 tbsp. olive oil
4 tbsp. Balsamic vinegar
¾ tsp parsley
¼ tsp black pepper
¼ tsp dry mustard
¼ tsp tarragon
¼ tsp sweet basil
¼ tsp garlic salt

Thoroughly drain all four cans. Slice or coarsely dice the potatoes. Lightly toss all beans and potatoes. Make dressing by mixing all remaining ingredients; pour over vegetables and toss lightly. Refrigerate for several hours, occasionally stirring.

Baked Chicken Salad by Mary Paull*Makes 6 servings*

3 c. chopped cooked chicken
1 ½ c. celery slices
1 c. shredded sharp cheddar cheese (4 oz)
1 tbsp chopped onion
1 tbsp lemon juice
1 ½ tsp salt
dash pepper
1 ½-2 c. mayonnaise
tomato slices
1 ½ c. crushed potato chips

Combine chicken, celery, ½ c cheese, onion, lemon juice, seasonings and enough mayo to moisten. Mix lightly. Spoon into 1 ½ quart casserole, top with tomatoes. Bake at 350 for 35 minutes. Top with chips and rest of cheese, bake until cheese melts.

Chicken Tortilla Soup

6 boneless skinless chicken thighs (1 ¾ lbs), trimmed of fat
1 ½ c frozen whole kernel corn
¾ c salsa verde or red salsa
1-15 oz can chickpeas, drained and rinsed
1 can (4.5 oz) chopped green chiles
2-14 oz cans chicken broth
2 tomatoes, seeded and chopped
chopped fresh cilantro (optional)
Tortilla chips

In a 3-4 quart slow cooker, mix chicken, corn, salsa, chickpeas, chiles, chicken broth, tomatoes and oregano. Cover and cook on low heat setting 5-7 hours. Stir to break up chicken thighs. Garnish with cilantro, if desired, and serve with tortilla chips.

Flourless Double Chocolate & Espresso Tart by Leona*Serves 14-16*

1 ¼ lbs semi-sweet dark chocolate
1 ¼ lbs unsalted butter
1 c. heavy whipping cream
½ c strong espresso
2/3 c. sugar
10 large eggs

If used blocks of chocolate, break into pieces with knife or food processor and set over warm water to melt. In a saucepan over medium heat bring the butter, sugar and cream to a boil. Pour the hot cream mixture over the chocolate, stir until melted and smooth. Stir in the espresso, add the eggs one at a time, stir until fully incorporated. Pour into a 10 inch pan that has been buttered, sugared and lined with baking or waxed paper. Set this batter-filled pan into a water bath that comes halfway up the sides of the cake pan. Bake in a 350 oven for 1 hour and 15 minutes. Let cool. It will harden. Can be stored in the refrigerator or freezer. Serve with berries and whipped cream, if desired.

Quinoa Edamame Tabbouleh by Linda Neff

1 c. uncooked quinoa (will make 3 c. when cooked)
2 ½ c. chicken broth or stock
1 c. chopped parsley
½ c chopped scallions/green onions
1-2 cucumbers, seeded and chopped
1 ½ c. grape tomatoes (if making this ahead, keep tomatoes whole so they don't get soggy)
2 c. frozen edamame (cooked per package directions)
½ c. chopped pecans
1 c. feta cheese, to sprinkle over top of salad
Vinaigrette dressing
¼ c. olive oil
1 garlic clove, mined
salt & pepper to taste
½ c. lemon juice

Place quinoa and chicken broth in a saucepan and bring to a boil. Reduce to a simmer. Cover and cook until all liquid is absorbed, about 15 minutes. You will know that the quinoa is done when all the grains have turned from white to transparent, and the spiral-like germ has separated (think little tail).

Mix all ingredients (except feta) in a bowl and toss thoroughly. To make dressing, mix salt and pepper with lemon juice and garlic. Add in olive oil and mix well. Pour over quinoa edamame mixture and combine. Season additionally if you want more punch it. Let marinate for ½ hour if you can. Serve with a sprinkling of feta on each portion.

Gnocchi by Clara Erickson (Nell Nash's grandma)

2 c. warm or cold mashed potatoes
2 ½ c. flour
1 egg
pinch of salt

In a bowl, mix ingredients together with a spoon- turn out onto floured bread board and knead. Add more flour as necessary, shouldn't be sticky. Divide into 3 pieces. Roll out into ropelike strip about 1 inch in diameter. Cut on a slant in ½ inch pieces. Boil in rapidly boiling water until they rise to the top- 4-5 minutes. Drain and place on platter. Serve with tomato sauce and grated cheese.

For a large crowd: serves 6-8 people

4 lbs potatoes, boiled and mashed
5 c. flour
salt to taste
2 eggs

Don't be surprised if you need to add 2-3 more cups of flour. Grandma always served with baked veal chops cut into small pieces, cooked Italian sausage and baked meatballs.

Zucchini Cake by Peggy Schuette (Nell Nash's mom)

4 eggs
1 ½ c. corn/vegetable oil
2 c. sugar
3 c. finely grated zucchini
3 c. flour
1 ½ tsp baking powder
1 tsp baking soda
1 ½ tsp cinnamon
1 tsp salt
1 c. nuts
1 c. raisens* or chocolate chips

Frosting:

3 oz cream cheese (Nell uses 8 oz Neufchatel)
2 c. powdered sugar
1 tbsp butter

Beat eggs till light and frothy. Add oil, sugar, zucchini. Add dry ingredients. Then fold in nuts, chips (Nell omits nuts and raisens*). Bake in a well greased tube pan for 1 ½ hours, or a 8x13 pan for 1 hour at 350. *Raisens is misspelled but that's the way Peggy typed it*

Chicken Tortilla Soup by Kathryn Yunk

I found this recipe in the Milwaukee Journal Sentinel. It's super easy and tasty. I love making dinner in the crock pot – as it's convenient, healthy and offers flexibility if I'm not committed to eating at a specific time.

6 boneless skinless chicken thighs (1 ¾ pounds), trimmed of fat
1 ½ cups of frozen whole kernel corn, thawed (I have never thawed it)
¾ cup salsa verde (or substitute red salsa)
1 can (15 ounces) chick peas (garbanzo beans), drained and rinsed
1 can (4.5 ounces) chopped green chiles
2 cans (14 ounces each) chicken broth
2 tomatoes, seeded and chopped
Chopped fresh cilantro (optional)
Tortilla Chips

In a 3 – 4 quart slow cooker, mix chicken, corn, salsa, chick peas, chiles, chicken broth and oregano. Cover and cook on low heat setting 5 – 7 hours. Stir to break up chicken thighs. Stir in tomatoes before serving (I usually add them at the beginning). Garnish with cilantro, if desired, and serve with tortilla chips.

Party Potatoes by Susan Batchelder

1 large bag of frozen potatoes
1 pint half & half
1/2 pint whipping cream

Mix all. Put in 9 x 12 " pan. Sprinkle with Lawry's seasoning salt and Parmesan cheese. Bake @ 325 for 2 - 2 1/2 hours.

Broccoli Salad by Susan Batchelder

Broccoli
chopped onion
1/2 cup raisins
12 slices of bacon (cooked and crumbled)

Dressing:

1 cup mayo
1/2 cups sugar
2 tsp. sugar

Mix dressing together and sit in fridge for a few hours. Mix dressing with other ingredients.

Cheesecake by Anne Ballentine

3 – 8 oz packages cream cheese (I use Philly brand), softened
1½ C sugar
5 eggs
1 t vanilla

Graham cracker crust (just follow directions on the box of graham cracker crumbs)
8" spring form pan

Cream ingredients until smooth. Pour into crust and bake at 325 degrees for 45 minutes, until spring-y (Jane says like a baby's bottom). I usually bake mine around 50 minutes. Remove from oven and cool. In small bowl stir together 1 pint sour cream and 1/3 C sugar and 1 t vanilla. Pour over cheesecake and refrigerate at least 8 hours.

Tina's salsa (amazing!) Shared by Anne Ballentine

1 can of Mexicorn, drained (I used Green Giant, I suppose plain corn or even fresh corn on the cob would be good)
1 can of black beans, rinsed and drained
Roma tomatoes, seeded and diced
2 avocados, diced
Red onion, diced
Green onion, chopped

Mix above with the Dressing :

1 envelope of Good Seasons Zesty Italian dressing
1/4 cup red wine vinegar
1/3 cup olive oil

Key lime pie by Anne Ballentine

Crust: mix and bake for 8-10 min. in glass pie pan (I used metal which is fine)

1-1/2 c. crushed graham crackers

1/3 c. butter melted and mixed in

3 Tbsp. sugar

Filling:

1 can sweetened condensed milk

1/2 c. key lime juice

Mix together with mixer until it gets a little fluffier.

Fold in an 8 oz. container of cool whip that has been frozen and thawed

Pour into crust once it is cooled.

Wisconsin Swiss Cheese & Walnut Spread by Anne Ballentine

1 cup (4 ounces) cream cheese

1 1/2 cup (6 ounces) shredded Wisconsin swiss cheese

1/2 cup sour cream

1/3 cup chopped walnuts

1/3 cup chopped fresh parsley (I use dried when out of fresh & use a tablespoon or less)

1/4 cup chopped green onions

2 Tablespoons Dijon-style mustard

Toasted pita triangles, assorted crackers or bagel chips as desired

Combine first 7 ingredients in medium mixing bowl. Cover; refrigerate one hour. Transfer to serving bowl. Serve with crackers, etc...

Apple Dessert (really easy and good!) by Anne Ballentine

2 cans of Thank You apple pie filling (can use other brands of pie filling)

1 box spice cake mix

1 stick of butter

chopped pecans

Butter 9 x 11 pan and spoon in apple pie filling. Top with dry cake mix. Ice with slices of butter placed side by side to cover pan. Top with chopped pecans.

Bake in 350 degree oven for approximately 30 minutes. Serve hot or cold with a scoop of vanilla ice cream.

Chili by Jeff Ballentine

1 lb. ground beef
1 onion chopped
1 bell pepper chopped
1 28 oz can of tomato sauce
1 7 oz (?) can of tomato paste
1 15 oz can diced tomatoes
2 cans kidney beans
2 t minced garlic
2 t soy sauce
1 t dry mustard
4 T chili powder

Brown beef, add all other ingredients. Stir well. Bring to a boil. Reduce heat and simmer covered for 30 minutes stirring occasionally; remove lid and simmer and additional 30 minutes stirring occasionally.

Senora Salad by Anne Ballentine

1 large head or 2 bags romaine lettuce chopped
1 large tomato chopped
1 medium red onion chopped
2-3 large avocado diced
4 oz crumbled bleu cheese
12 slices cooked and chopped bacon

Arrange top ingredients in rows on romaine lettuce so that it looks pretty:) Toss salad at table with dressing below:

3/4 c. vegetable oil-I use part olive oil
1/4 c. vinegar- I use Balsamic
1 clove minced garlic
1 t salt
4 t sugar
pepper to taste