

Lone Cypress Winnitascan Recipe Book

LCW'S Shared Recipes Compiled by Betty Rausch

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BISCUIT-TOPPED BREAKFAST CASSEROLE

Makes 10 servings

- 1 (40 ounce) box Stouffer's family-style scalloped potatoes, defrosted
- 1 pound bulk breakfast sausage, fully cooked, drained and crumbled
- 5 eggs, slightly beaten
- 2 cups shredded Cheddar cheese
- 3/4 teaspoon onion powder
- 1/8 teaspoon ground black pepper
- 1 (12 ounce) package refrigerated biscuit dough

Preheat oven to 400 degrees.

1. Combine potatoes, fully cooked sausage, eggs, 1-1/4 cups Cheddar cheese, onion powder, and black pepper in 9x13-inch baking pan.
2. Bake in preheated oven for 25 minutes. While potato mixture is baking, slice each round of biscuit dough in half to make half moons. Carefully remove potato mixture from oven; top with biscuit dough and sprinkle with remaining cheese.
3. Bake an additional 15 to 17 minutes or until biscuits are fully cooked and knife inserted in potato mixture comes out clean.

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Nancy's Chicken-Biscuit Bake

1 Cream of Chicken soup

1 soup can milk

1/2 C Sour Cream

Optional: 1/2 pkg Green Giant frozen broccoli with cheese sauce, coarsely chopped or 1/2 pkg frozen peas.

Mix above ingredients, salt & pepper to taste.

3-4 Cups cooked chicken-chopped into small bites,

Add to above mixture and pour into a greased baking pan. Bake @ 350 deg for 20 minutes-until very hot.

Remove from oven-sprinkle top with 1/2 C shredded cheddar cheese

Take 1 pkg "Grands" (lg refrigerator biscuits), open pkg and layer the biscuits on top of mixture.

Put back into oven and follow biscuit baking directions (15 min @ 350)

Allow 5 min to set, then serve. Good with a green salad.

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Here are two recipes, one is "fancy" and one is very easy and plain - which I use for dinner a lot while RV'ing. Also a quick recipe for a dip.

EASY CHICKEN WITH APRICOT SAUCE

(serves 2)

Serve this with Quinoa or rice or pilaf and a simple vegetable.

2 chicken breasts (without skin)

1/4 cup apricot preserves

1/2 cup water

1. In a frypan slightly brown chicken breasts, then add 1/2 cup water (or orange juice) and simmer in covered pan for about 15 minutes.
2. Add apricot preserves and simmer until melted (about 5 more minutes). Add more water if needed, but not too much - the "brown" flavor mixes well with the apricot flavor. As an alternative, grill chicken over charcoal for 10 minutes, then put each piece in aluminum foil with apricot preserves (and a little water) and close tightly. Put over charcoal again for 10 minutes and let apricot flavor seep into chicken and add moisture.

BBQ chip dip

Stir left-over barbecue sauce into a mixture of mayonnaise and sour cream for a vegetable or chip dip.

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Here are two recipes, one is "fancy" and one is very easy and plain - which I use for dinner a lot while RV'ing. Also a quick recipe for a dip.

Chicken with Apricot Sauce

(serves 4)

(modified from recipe in the Duchess of York cookbook)

Serve this with Quinoa or rice or pilaf and a simple vegetable.

4 chicken breasts (with or without skin)

1/2 cup orange juice

1/4 cup + 2 tablespoons coffee liqueur

1/4 cup apricot preserves

2 tablespoons balsamic vinegar

2 tablespoons Dijon mustard

1. In a small saucepan, combine the orange juice, liqueur and preserves; bring to a boil.

Cook, stirring, until the preserves melt, 1-2 minutes. Reduce the heat and simmer until syrupy, about 4 minutes. Remove from the heat and stir in the vinegar and mustard.

Transfer 1/4 cup of the sauce to a small bowl.

2. Put each chicken breast on a sheet of aluminum or in small aluminum pan and brush 1 tablespoon of the sauce from the small bowl over each (use up sauce in small bowl as it will be contaminated by raw chicken). Cover with aluminum and grill about 25 minutes. An alternative is to bake in 450 degree oven for 25 minutes in a roasting pan (single layer of chicken).

3. Just before serving, bring the sauce in the pan back to a boil and spoon the sauce over each piece of chicken.

296 calories per serving.

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Smothered Chicken

6-8 Boneless/Skinless chicken breasts

2-3 Chicken/Mushroom Cream Soup

2-3 cups Sherry

Approx. 1 cup or so water

Approx. 1 1/2 lb. shredded Monterey Jack Cheese

Pepperidge Farm Herb Seasoning Stuffing (or any other brand)

1 cube melted butter

Layer chicken, shredded cheese, liquid with soup - stuffing - drizzle butter over top. Bake at 350 for approx. 1 1/2 hours in a 9 1/2x11 pan. Cover if browning too fast - uncover at the end. Serve over rice or noodles. OK to freeze leftovers.

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Chinese Chicken Salad

4-6 chicken breast cooked and shredded
(Marinate in soy sauce and keep in
refrigerator.)
1 head shredded lettuce
4 stalks of green onions

2 T sliced toasted almonds
2 T toasted sesame seeds
2 ounces of Chinese rice stick (deep fried in
oil)

DRESSING

2 T sugar
1 t salt
1 t Accent (optional)
3 T vinegar

½ t pepper
½ cup of salad oil
1 T sesame oil

Combine dressing ingredients; blend well and chill. Combine salad ingredients just before serving. Add dressing, toss lightly and serve.

Lemon Herb Marinade for Chicken

½ cup salad oil
½ cup lemon juice
1 t Worcestershire sauce
1 t oregano

1 t basil
1 t salt
1/8 t hot pepper sauce
1 t MSG (optional)

Blend all ingredients. Marinate chicken at least 4 hours, preferably overnight in a plastic bag. Refrigerate. Grill or broil.

Broccoli Casserole

2 packages frozen chopped broccoli
1 can of cream of mushroom soup
½ cup of mayonnaise
½ to ¾ cup of grated cheese

1T fresh lemon juice
1 cup of crushed cheese crackers
½ cup of silvered almonds

Preheat oven to 350 degrees. Butter shallow 2 quart baking dish. Combine first 5 ingredients in large bowl. Put in dish. Sprinkle crackers and almonds evenly over top. Bake until heated through, about 20 minutes. Serve immediately.

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CORN AND SPAGHETTI CASSEROLE

This recipe is pretty much foolproof. It's great for potlucks. It also can be made in a slow cooker.

1/2 pound spaghetti, cooked al dente

1 can creamed corn

1 can whole kernel corn including liquid

1 small onion, diced

1/2 to 1 stick butter

Saute onion in butter. (I use the microwave to do this.)

Combine all ingredients in a buttered casserole. Bake at 350 degrees until bubbly and slightly brown on top.

NOTE: *When I've made this for the RV, I cook the spaghetti before I leave home, then put it in a Zip-loc bag and refrigerate. When I get ready to use it in the RV, I put the spaghetti in boiling water to heat it, drain it, then I use it for the casserole. This is an excellent way to precook pasta for any dish.*

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COWBOY STEAK

Serves 6 to 8

Throw this steak together at home to marinate in the fridge for 24 hours. By the time you get to the RV park, it will be ready for the grill.

1 cup ketchup

1/4 cup apple cider vinegar

2 tbsp honey Dijon mustard

3 drops liquid smoke

3 cloves garlic, peeled and smashed

1 tsp chili powder

Top round steak, 3/4-inch thick, about 2 pounds

Put everything but the steak in a zip-top plastic bag and squeeze to mix. Add the steak and refrigerate, turning occasionally, 24 hours.

The next day, remove the steak from the bag and place on a heated grill. Grill over medium-high heat 10 to 20 minutes on each side to desired doneness.

Slice across the grain. Discard the marinade or bring it to a hard boil for 2 minutes. Don't use unless you've boiled it for 2 minutes first. Discard the garlic and spoon the marinade over the steak.

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Mexican Casserole

½ lb. pork sausage	1-onion, chopped
4 eggs	1-tsp. salt
½ lb. lean ground beef	1-can (4oz.) whole chilies
¼ cup flour	¼ tsp. Tabasco sauce
1-clove garlic, minced	2-cups shredded sharp cheddar cheese
1 ½ cups milk, whole or 2%	

Heat oven to 350.

Spray a 1 ½ qt casserole with nonstick cooking spray. In a large skillet over medium-high heat, brown pork, beef, garlic and onion until meat is cooked and onion is soft. Drain off any excess liquid. Remove stems and seeds from chilies. Layer ½ of the chilies on the bottom of casserole dish. Top with ½ of the cheese, all of the cooked meat mixture and remaining chilies. In a small bowl, combine eggs, flour, milk, salt and Tabasco sauce. Pour over casserole and sprinkle with remaining cheese. Bake for 45 minutes or until set.

Servings: 6-8

Double the recipe to feed a crowd. It makes a nice lunch or brunch dish

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JIM'S CLASSIC CAESAR SALAD

1 head romaine lettuce	1 egg, coddled*
¼ c. olive oil	1 lemon, halved, for squeezing
1 large clove garlic, minced	1 c. garlic-flavored croutons
¼ t. dry mustard	2 1/2 c. freshly grated Parmesan cheese
8 squirts Worcestershire sauce	
2 anchovy fillets, finely chopped	

*To coddle an egg, place a refrigerated egg directly into vigorously boiling water. Remove from the water after 40 to 45 seconds and

SOUPS, SALADS & SAUCES

set aside. An egg substitute can be used in place of the coddled egg but I prefer the real thing. Wash the lettuce; break off all the leaves and dry thoroughly paper towels. Put the oil, garlic, mustard, Worcestershire, and anchovies in a small bowl and mix thoroughly (this can be done beforehand

Just before serving, tear the lettuce leaves into large bite size pieces. Place in your salad bowl, and pour on the oil mixture. A bit of salt and pepper, and toss thoroughly until all the leaves glisten

Bring the egg, the lemon halves, the croutons, and the Parmesan to the table in separate small bowls and add each to the salad with (the flair is important!). Toss thoroughly again and serve.

Makes

medium-sized dinner salads. If it's to be the main course at lunch, you can double everything (except maybe the anchovies and the egg. Things that really matter: (1) Freshly grated Parmesan does

come out of a green cardboard carton. (2) The garlic must also be firm If you must mince it by hand, chop it as fine as you can. But a garlic press is a noble investment. (3) For a special treat, get a medium

sized Meyer lemon and use one half only. (4) Home-made croutons : the best.

Jim Campbell

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JIM'S MEAT LOAF

(Follow the notes to make this "gourmet" meat loaf.)

Meat loaf mix (Note 1)

Other stuff (Note 2)

Spices (Note 3)

Salt (Note 4)

Combine ingredients (Note 5). Cook (Note 6). Slice into hunks.

Serves several.

This is more than just an entree. Following the notes will make this a character-building experience!

Note 1: What's deceptive about this recipe is the time it takes. [f your butcher doesn't have "meat loaf mix" ready for you in shrink wrap, you'll have to buy the three meats piecemeal: ground chuck, ground pork, ground lamb or veal, all in equal amounts, This could take time, especially if the butcher isn't there, or if he or she asks exactly how much of which you want.

Note 2: On the other hand, .Simply put, it amounts to whatever leftovers are lying about the kitchen. In a real meat loaf, anything goes. There are actually only three mandatory "other stuff" ingredients: bread crumbs, garlic, and a raw egg. Easy. Most refrigerators have an egg in them. Of course you have garlic. Or why are you reading a cookbook? And if you run out of crumbs, just empty out the bottom of your toaster. Other candidates for "other stuff" are shredded carrots, chopped celery, minced onions, and sliced mushrooms. I recommend them all. Incidentally, it doesn't matter what kind of mushrooms you use, because they're not going to survive the cooking step in a recognizable form anyway. Go to the store and buy just three at first. That way, you can pick up whatever else you've forgotten (such as Worcestershire Sauce) when you rush back to get six more.

Note 3: Spices are easy, too. Go to the kitchen cabinet where the spices hang out (this is always the cabinet diagonally across the room from the refrigerator). What I do is add some of each spice I find that starts with the same letter as the current month. For example, in April, I pick allspice; in October, oregano; in November, nutmeg; etc.

MEATS, POULTRY & SEAFOOD

Note 4: Salt can be a problem. If you're over 45, or you weigh your age plus 200, skip this part.

Note 5: Throw in the egg, and, wearing a pair of surgical gloves, manually moosh everything together into one great, gelatinous glop. Then whomp it all into a meat loaf pan.

Note 6: "Cook" means "bake." Ask your wife to show you where the oven is, and how to work it. After cooking, take your meat loaf out when it shrinks away from all four sides of the pan, just before it starts to turn black. A can of gravy can help.

Jim Campbell

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Mission Bell Travelers Spaghetti Sauce

1-Tbsp. olive oil
4-or 5 garlic cloves (chopped or minced)
1-lg. onion, chopped
2-lbs. hamburger
2 or 3-sweet Italian sausage links (remove casing)
1-12oz. Can tomato paste
1- 4oz. can mushrooms (stems & pieces), drained
2- 26oz. jars spaghetti sauce (Ragu or any flavor)
2- 28 oz. cans diced tomatoes
¼ tsp. pepper
1-tsp (or more) Italian seasoning
2-Tbsp. sugar
2-Tbsp. Parmesan cheese

Saute` garlic and onion in oil. Crumble hamburger and sausage and brown. Stir in the tomato paste. Add the drained mushrooms, jars of spaghetti sauce, and cans of diced tomatoes and stir. Blend in the pepper and Italian seasoning. Sprinkle the sugar and Parmesan cheese over the top. Simmer for approximately an hour, stirring occasionally.

Servings: 22 cups

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SLOW-COOKER SLOPPY JOES

8 Servings

1-1/2 pounds ground beef	2 tbsp sweet pickle relish
1 cup chopped celery	1 tbsp Worcestershire sauce
1/2 cup chopped onion	1 tsp salt
1 bottle (12 ounces) chili sauce	1/8 tsp pepper
2 tbsp brown sugar	8 hamburger buns, split

In a large skillet, cook the beef, celery and onion over medium heat until meat is no longer pink; drain. Transfer to a 3-quart slow cooker.

Stir in the chili sauce, brown sugar, pickle relish, Worcestershire sauce, salt and pepper. Cover and cook on low for 3 to 4 hours or until flavors are combined.

Spoon 1/2 cup beef mixture onto each bun and serve.

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Pat's Bibb Lettuce Salad w/ pecans, blue cheese, pears

1 cup glazed or plain pecan halves
1 tablespoons light corn syrup
1 tablespoons honey
4 small heads bibb (butter) lettuce, washed, dried, and torn into bite sized pieces
6 or 8 tablespoons Champagne salad dressing
Salt and freshly ground pepper
3 oz blue cheese, crumbled
2 ripe Anjou pears, peeled, cored, and cut into bite sized pieces

Toss the lettuce with the dressing in a large bowl and season to taste with salt and pepper. Divide among 6 plates. Sprinkle equal amounts of the cheese, pears, and nuts over the top of each salad. Serve immediately.

Janet Kehoes Chowder

1 cup chopped potatoes
½ cup carrot slices
¼ cup green onion slices
1½ cups boiling water
1 – 8oz. jar Cheese Wiz pasteurized
Process Cheese Spread
1-10 ¾ oz. can of condensed Cream of Celery soup
16 ½ oz. can of tuna drained & flaked

Add potatoes, carrots & onions to water, cover & simmer (15 min.) or until vegetables are tender, add process cheese spread & soup, stir until well blended, add tuna, garnish with parsley if desired.

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PORK, DUMPLINGS & SAUERKRAUT

NOTE: This is a Typical Bohemian Meal from the Old Country & the Only Drink Recommended is Beer.
Ketchup is NOT Recommended on this Meal.

INGREDIANTS

Pork Roast Bone Cracked	3 LBS or Larger
Potatoes	6 Large Russet
Eggs	3 ea
Flour	1 Cup
Cream of Wheat	¾ Cup
Sauerkraut	1 Large Jar

INSTRUCTIONS

Pork Roast: Lightly Salt & Cover with Caraway Seed, Place in a Covered Roasting Pan with at least 1 inch of Water, Cover and Roast at 350 Degrees for 3 & ½ Hours.

Sauerkraut: Add 1 Small Grated Potato, 1 Small Chopped Onion & a Heaping Tablespoon of Sugar & Slow Cook for at Least 2 Hours.

Dumplings: Peel Potatoes, Cut in Halves, & Cook Until Done, Not too Soft, Just Firm, Rice Potatoes into a Bowl add Flour, Cream of Wheat & Eggs, Mix Thoroughly, & Form into Balls, Medium size, Place Dumplings into a pot of Boiling Water & Cook Approx. 15 Minutes, Dumplings will Float to top when Done.

Gravy: Pour all Meat Drippings from Roast into Pan, add Kitchen Bouquet to Color, Small Amount of Water & Flour to Thicken.

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Salami

Cream Cheese
Thin sliced salami
Sweet pickles slices

Spread cream cheese on salami slices, place pickle slice in center, roll up. – Done! Great appetizer.

Amazing Cookies

1 cup peanut butter
1 cup sugar
1 egg

Makes about 2 doz.

Mix up. Drop by teaspoonful on ungreased cookie sheet. Flatten with fork.
Cook 350 8-10 min – WATCH
Cool before taking off pan.

Steak San Marco

2# chuck steak, 1” thick, cut in serving pieces
1 Envelope Lipton Onion Soup Mix
Pepper and garlic powder to taste
1 can (1#) tomatoes 1 tsp Oregano
2 Tbl Oil 2 Tbl wine vinegar

In large skillet, arrange meat, cover with soup mix and tomatoes. Sprinkle with oregano, garlic powder, pepper oil and vinegar.

Simmer, Covered 1 ½ hours or until meat is tender.

(I do in oven at 350 in corning casserole dish.)

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Chocolate Delight

First Layer: 1 cup flour, 1 cube of butter, 1/2 cup chopped nuts. Combine till crumbly. Pat into 8x12 or 9x13 pan. Bake at 300 degree for 15min. Let cool.

Second Layer: 1 cup powder sugar, 1-8 ounce package of cream cheese. Mix 1/2 of a package of 12 ounces cool whip. Mix well the sugar and cream cheese. Add cool whip. Spread over crust.

Third layer: Combine two small packages of instant chocolate pudding and 3 cups of milk. When set pour over second layer.

Fourth layer: Spread remaining cool whip on top. Sprinkle with chopped nuts.

For a smaller dish you could try to cut it in half and use a 8x8 dish.

Swedish Meatballs

2 lbs. ground beef
1 lb. ground pork (or you can use 1 lb. each of ground pork, beef, and veal)
1/2 cup minces onions
1 teaspoon ground allspice
1-2 teaspoon of salt and pepper

Mix and set aside

2 eggs
1 cup bread crumbs
1 tablespoon parsley flakes
Enough milk to make mushy

Blend egg mixture with meat set aside. Make meatballs about 1 1/2 inches in diameter. Bake them in a 350 degree oven for 10-15 minutes or until cooked.

Enjoy!

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PAT'S CHEESE SOUP

1 cup diced celery
½ cup diced onion
1 qt water
2 chicken bouillon cubes
2-1/2 cup diced potatoes
1 cup diced carrots
1-10 oz pkg frozen California blend vegetables
2 cans cream of chicken soup
1 lb Velveeta Cheese, cut into cubes

Simmer celery, onion, water, bouillon cubes for 20 min in a 5 qt stockpot. Add potatoes, carrots, and frozen California blend vegetables and cook until vegetables are tender. Reduce heat & add cream of chicken soup and cut-up cheese. Heat until cheese is melted.

Cream cheese rolls

Makes 10 rolls

1 8 oz package refrigerator rolls or biscuits
1 8 oz package cream cheese, softened
1/2 cup raisins or craisins
1/2 cup chopped nuts

Optional: Cinnamon and sugar

Preheat oven to 400 degrees F. Flatten rolls or biscuits with fingers. Optional: Sprinkle cinnamon and sugar over top of flat rolls/biscuits. Mix softened cream cheese with raisins and nuts. Place one tablespoonful of filling in the center of each roll. Fold dough up and around filling and seal. Place in ungreased 5 x 9 inch baking pan. Bake 10 minutes or until golden brown.

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Chile Cheese Puff

2-cups Cottage Cheese
10-eggs
½ cup flour
1-tsp. baking powder
½ tsp. salt
¾ lb. grated Jack cheese
1- small can dice chilies
½ cup chopped onion or (1 onion)
½ cube melted butter

Mix cottage cheese, chilies, onion and butter together.
Place mixture in bottom of pan. Spread with grated cheese.
Blend eggs, flour, baking powder, and salt together.
Pour over cottage cheese mix.
Bake at 350 for 40-45 minutes.

Serves 6-10

(If you double recipe bake 60-70 minutes)

Southern BBQ Sauce for Chicken or Pork

6-tsp. red pepper
3 ½ - cups water
6 ½ -oz vinegar
2-tsp. salt

Mix all the above and bring to a boil.
Then add 1 ¼ - cups regular mustard stir until blended
Adjust salt & peper to taste.
As the sauce ages the hotter it becomes.

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LORETTA SERPA'S SNACK MIX

2 packages Ritz Cheese Bits
1/2 cup olive oil
1 package dry ranch dressing
1 tsp dill weed
1 tsp garlic powder

Mix the ingredients together thoroughly in a large bowl. Let sit at room temperature for 24 hours, stirring occasionally.

NOTE: You can also use oyster crackers in place of the cheese bits.

Chocolate RV Dessert

1 box chocolate fudge cake, prepared
2 sm. Boxes chocolate instant pudding, prepared
1 lg. tub of cool whip
6 heath candy bars, crushed
½ cup Kahlua

Cut prepared cake into cubes or tear into pieces.
Layer the bottom of large glass bowl with a 1/3 of cake cubes,
Sprinkle with 1/3 of the Kahlua,
Top with a layer of pudding, then layer of Cool Whip & sprinkle with candy

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FROZEN STRAWBERRY MARGARITA PIE

8 servings

A 9-inch springform pan can be used. Press crumb mixture in the bottom and 1 inch up the sides of the pan.

1-1/4 cups graham cracker crumbs
2 tbsp sugar
1 tbsp butter, melted
3-1/2 cups sliced strawberries
1 tbsp finely grated lime zest
1/4 cup lime juice
1 (14 oz) can sweetened condensed milk
2 tbsp tequila
2 tbsp triple sec
1-1/2 cups heavy whipping cream, chilled
Sliced strawberries and limes (garnish)

Preheat oven to 350 degrees. Spray a 9-inch pie plate (four-cup capacity) with nonstick cooking spray; set aside. In a medium bowl, stir together graham cracker crumbs, sugar, and butter until well mixed. Press mixture evenly in the bottom and up the sides of prepared pie plate. Bake for 10 to 12 minutes or until slightly browned. Let cool in pan about 30 minutes.

Meanwhile, in a blender container, combine sliced strawberries, lime zest, lime juice, sweetened condensed milk, tequila, and triple sec; puree until just smooth. Transfer to a large bowl.

In a chilled mixing bowl with chilled beaters, beat whipping cream until it just holds stiff peaks. Gently fold one-third of whipped cream into strawberry mixture until blended. Then fold in remaining whipped cream. Pour filling into crust, mounting it slightly. Freeze four hours or until firm.

Before serving, remove pie from freezer and let soften in refrigerator about 40 minutes or until semisoft. Cut into wedges. Garnish with sliced strawberries and sliced limes, if desired.

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Zesty Carrots

From Karen Campbell

2 pounds carrots, peeled and sliced

2/3 cup mayo

2 tbl. grated onion

1/4 tsp. salt

1/2 tsp. pepper

2 tbl. prepared horseradish

1/2 tsp. worcestershire sauce

1 cup fresh breadcrumbs or panko

1/4 cup butter

Cook carrots in boiling salted water in a large saucepan 5 min. Or until tender. Reserve 3 tbl. Liquid, and drain. Spoon carrots into a 2 - quart baking dish. Set aside.

Combine mayo, reserved carrot liquid, onion and next four ingredients. Spoon over carrots.

Combine breadcrumbs and butter, sprinkle over casserole.

Bake at 375 for 20 minutes or until thoroughly heated. Makes 8 servings.

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Great Turkey recipe

Here is a turkey recipe that also includes the use of popcorn as a stuffing ingredient -- imagine that. When I found this recipe, I thought it was perfect for people like me, who just are not sure how to tell when a turkey is thoroughly cooked, but not dried out. Give this a try:

1-15 lb. turkey

1-cup melted butter

1-cup stuffing (Pepperidge Farm is Good)

1-cup un-popped popcorn (ORVILLE REDENBACHER'S LOW FAT IS BEST)

Salt/pepper to taste

Preheat oven to 350 degrees. Brush turkey well with melted butter, salt, and pepper. Fill cavity with stuffing and popcorn. Place in baking pan making sure the neck end is toward the front of the oven, not the back. After about 4 hours listen for the popping sounds. When the turkey's ass blows the oven door open and the bird flies across the room,.... it's done!

And, you thought I didn't know how to cook...

😊 **And Oh Yeah ... Have a Real Nice Day!** 😊

<<>>

From; Dick & Susan Horton (yea, I tried to delete this but got told to but it back in!! – Dick)