

55+ Community Cookbook



Inspired by our Community

Being cooped up at home during the COVID-19 pandemic led to a tremendous surge in home cooking and baking. To pass the time, find comfort and nourish their souls and their families, many people took up home cooking for the first time or worked at enhancing tried-and-true recipes.

As a way of helping to connect the community during this challenging time, 55+ Programs staff collected recipes from our members and put together a cookbook to share with everyone. The recipes are truly amazing. Some of them came from as far south as Louisiana! We have some very talented and accomplished home cooks and are so excited to share these delicious recipes with you.

Many thanks to those of you who contributed recipes to make this project so special. We hope you enjoy preparing these tasty dishes, starting new traditions or savoring the old, and feel grateful, as we do, for being part of this wonderful community.

Staff & Volunteer Contributors

Sharleka Ashton
Sheila Budoff
Martha Holland
Greg Hudson
Susan Kalish
Cindy Leiva
Judy Massabny
Anne Peret
Elizabeth Poole
Sidney Reid
Robyn Scott



Appetizers & Beverages

Good Golly! Guacamole

Sue T.

*Try on toast, with veggies
and even on a burger!*

Ingredients

- 1 Hass avocado, peeled and seed removed
- Juice of half a lime, about 2 teaspoons
- 1 plum tomato
- 1/2 medium onion
- 1 teaspoon minced garlic
- 1 teaspoon cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon fresh cilantro, optional

Preparation

1. Coarsely chop the avocados into large chunks; do not mash.
2. Squirt lime juice over the chunky avocado and stir to coat.
3. Add garlic, cumin, salt, and pepper and blend together with a fork.
4. Remove most seeds from tomato and chop tomato and onion into pieces. Stir tomato and onion into avocado.
5. Refrigerate for an hour for best flavor or serve immediately.

Yield: 1 serving



Party Punch with a Punch

Sharleka A.

Great for family get together and holidays.

Ingredients

64 ounces Hawaiian Punch

12 ounces pineapple juice

1-liter ginger ale

Preparation

1. Mix well in punch bowl or a larger pitcher.
2. Serve over ice & enjoy!

Yield: 6 servings



Simple Hot Artichoke & Spinach Dip

*Super easy and tasty
recipe!*

Lila P.

Ingredients

- 1 cup thawed, chopped frozen spinach*
- 1 ½ cups thawed, chopped frozen artichoke hearts*
- 1 cup water (not in Judy's edits, but was in my version)*
- 6 ounces cream cheese*
- ¼ cup sour cream*
- ¼ cup mayonnaise*
- 1/3 cup grated Parmesan*
- ½ teaspoon red pepper flakes*
- ¼ teaspoon salt*
- ¼ teaspoon garlic powder*

Preparation

1. Boil spinach and artichokes in water until tender and drain. Discard liquid.
2. Heat cream cheese in microwave (in a bowl) for 1 minute or until hot and soft.
3. Stir in remaining ingredients and serve hot with crusty bread, pita chips, or veggies.

Yield: 6 servings



Classic Cheeseball

Lyn C.

This is a must have for holidays in my family.

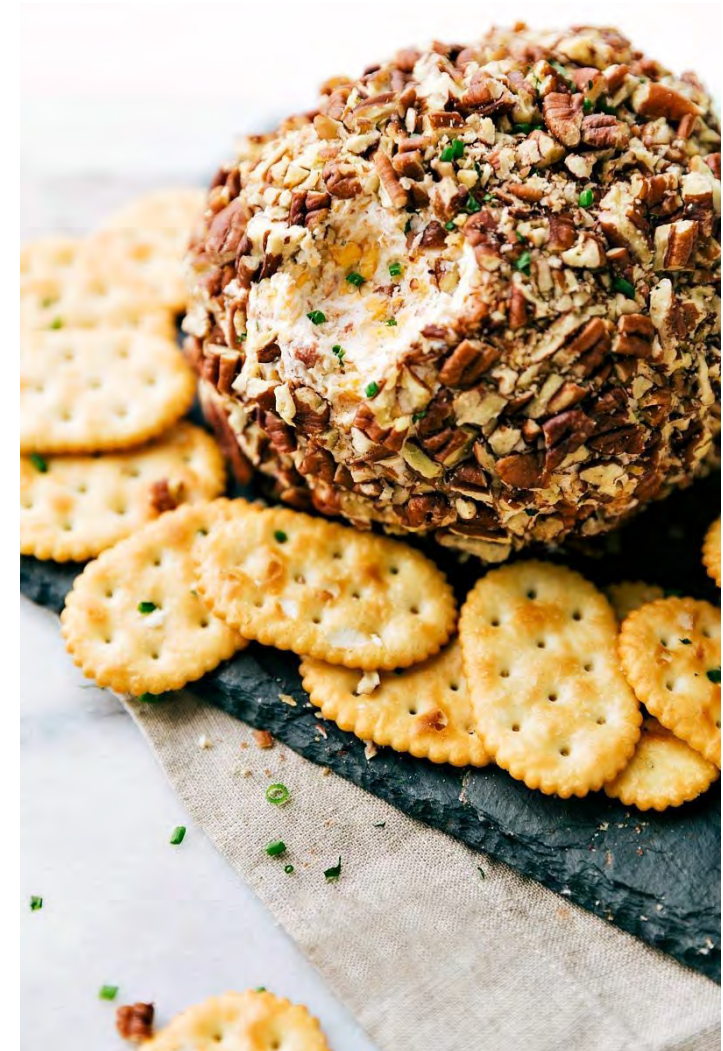
Ingredients

- 16 ounces cream cheese, softened*
- 1 cup crushed pineapple, drained*
- 2 cups chopped nuts of your choice, divided*
- 2 tablespoons finely diced onion*
- ¼ cup diced bell pepper*
- 1 tablespoon seasoning salt*

Preparation

1. Mix all ingredients with 1 cup of nuts.
2. Divide into two balls and roll in the remaining cup of chopped nuts to coat each ball.
3. Refrigerate until firm.
4. Best if made the day prior to serving.
5. Serve with crackers, fruits, and veggies. Enjoy!

Yield: 10 servings



Buffalo Chicken Dip

Iris D.

*Serve with chips and/or
cut up veggies!*

Ingredients

3 or 4 chicken breasts

Hot sauce (Frank's Red Hot preferably)

Hidden Valley Ranch salad dressing pack

Two 8 ounce blocks of cream cheese, softened

Cheddar cheese on top

Crackers

Preparation

1. Bake chicken (season however you want).
2. Shred chicken, mix all ingredients and put in a baking dish.
3. Bake at 350 degrees F until bubbly.

Yield: 4 servings



Tip: Dip can be made using shredded poached chicken, baked chicken thighs or rotisserie chicken.

Cheese Pennies

Kitty R.

*This is a family recipe,
probably one of the old
Virginia recipes!*

Ingredients

- 1½ cups sharp cheddar cheese, grated*
- ½ cup butter, softened*
- 1 cup sifted flour*
- ½ teaspoon salt*
- 1 teaspoon crushed red pepper flakes*
- ½ cup pecans, chopped*

Preparation

1. Mix the cream cheese and butter together. Add flour, salt and pepper. Mix well. Stir in pecans
2. Flour hands and shape into 2 rolls, 1 inch in diameter.
3. ****Wrap in wax paper and chill overnight.****
4. Preheat oven to 350 degrees F. Slice thin and bake for 10 minutes on an ungreased cookie sheet. Cool and serve.



Electric Blue Lemonade

Tacera K.

Can be served with a slice of lemon as garnish or blue colored ice cubes.

Ingredients

1 cup water

1/2 cup sugar

Pinch of salt

Blue curacao (or blue food color)

1/4 cup lemon juice, freshly squeezed

Sprite

Preparation

1. Mix water with sugar and a pinch of salt. Bring to boil until it simmers and the sugar is dissolved. Turn off and let completely cool.
2. Add non-alcoholic blue curacao (or blue food color) and lemon juice.
3. Mix together and adjust until color is to your liking.
4. Add equal parts of blue lemon syrup and sprite.
5. Serve over crushed ice and enjoy!

Yield: 6 servings



Soups & Salads



Mandarin Orange Salad

Annmarie P.

You can use it as a salad or a dessert.



Ingredients

- 1 cup shredded coconut*
- 1 cup pineapple chunks, drained*
- 1 cup of sweetened flaked coconut*
- 1 can 8 ounce mandarin oranges, drained*
- 1 cup of small marshmallows*
- 1 cup of light sour cream*
- 1 cup of chopped pecans, optional*

Preparation

1. Place all ingredients in a medium sized bowl
2. Mix and chill for about 24 hours
3. Serve in small dessert cups or salad bowls

Yield: 6 servings

Chicken BLT Bow Tie Pasta Salad

This is a family favorite!

Robin S.



Ingredients

2 ½ cups uncooked bow tie pasta (1 box)
6 cups torn romaine lettuce
1 ½ cups cubed cooked chicken breast
1 medium tomato, seeded & diced
4 bacon strips, cooked and crumbled

Dressing:

1/3 cup mayonnaise
1/4 cup water
1 tablespoon barbecue sauce
1 ½ teaspoons white vinegar
1/4 teaspoon pepper

Preparation

1. Cook pasta according to package directions.
2. Drain and let cool to room temperature (you can rinse in cool water if you are in a hurry but make sure you drain very well).
3. In a large serving bowl, combine the pasta, romaine, chicken, tomato and bacon.
4. In a small bowl, whisk together the mayonnaise, water, barbecue sauce, vinegar and pepper. Pour over pasta mixture; toss to coat evenly.

Yield: 6 servings

Margie's Summer Pasta Salad

Margie L.

Family has enjoyed this recipe for decades.



Ingredients

1 pound small shell pasta
2 green peppers, chopped
1 small onion chopped or 1/2
teaspoon dried minced onion
3 stalks celery, diced
12 cherry tomatoes, halved
3/4 cup sliced black olives
1/4 pound provolone cheese, diced
2 cups meat (ham, turkey, Salami)
mixed and diced or use just one

Dressing:

1/3 cup vegetable oil
1/2 cup apple cider vinegar
1/4 teaspoon fresh ground black pepper
1 tablespoon dried oregano or 2
tablespoons fresh

Preparation

1. Cook, drain and rinse pasta with cold water in large bowl; combine vegetables, cheese and meat with pasta.
2. Combine dressing ingredients and pour over pasta mixture.
3. Toss and serve immediately or refrigerate for later. Keeps 2-3 days in refrigerator.

Yield: 8 servings

Louisiana Chicken & Sausage Gumbo

Alexis G.



Ingredients

4 quarts water or stock for extra flavor
4 tablespoons dark brown roux
1 medium yellow onion, diced small
1/2 medium bell pepper, diced small
2 large cloves of garlic, minced
1 chicken cut into 8-10 pieces, seasoned liberally with salt and pepper

1 pound smoked sausage (preferably pork), sliced into thin rings
Season with salt and pepper to taste
4 green onions sliced thin, whites and greens separated
1/2 bunch of parsley finely chopped

Preparation

1. Bring water to a boil. Lower water to a simmer, add roux, and stir constantly until dissolved.
2. Add onion, bell pepper, garlic, chicken, and dried shrimp to water and roux mixture.
3. Continue simmering for 30 minutes. Add sausage and whites from green onion and continue to simmer for an additional 10 minutes.
4. Turn off heat and taste to adjust seasoning.
5. Add green from green onion and parsley.

Yield: 6 servings

Matt's Fruit Salad

Robin S.

Tip: Using a fresh pomegranate is best when available.



Ingredients

Seeds of one pomegranate

4 kiwi cubed

1 pint blueberries

1 pint blackberries

1 pint strawberries, quartered

1 pineapple, cubed

Preparation

1. Mix all ingredients together and chill.

Yield: 10 servings

Curry Apple Chicken Salad

Vickie R.

I found this recipe many years ago when I was searching for apple recipes. The curry adds a little extra taste to the salad.



Ingredients

*2 cups cooked chicken
1 cup celery
3 apples, unpeeled
1/2 cup mayonnaise
1/4 cup sour cream
1/2 teaspoon rosemary
1 teaspoon or a tiny bit more curry, if desired*

Preparation

1. Combine mayonnaise, sour cream, rosemary and curry in a bowl.
2. Mix well and add cooked chicken to mixture.
3. Chill for a while and serve.

Yield: 4 servings

Creamy Chicken Tortilla Soup

Robin S.



Ingredients

*Two 14 1/2 ounce cans of chicken broth
16 ounce can of refried beans
Two 14 1/2 ounce cans of Rotel tomatoes with green chilies
16 ounce can of black beans, rinsed & drained
16 ounce can of corn, or Mexican or southwest corn, drained
1 Rotisserie chicken chopped up, skin and bones removed*

Preparation

1. In small stock pot, whisk chicken broth with refried beans.
2. Add rest of ingredients and stir together.
3. Bring to a boil, lower heat and simmer until all ingredients thoroughly heated.

Yield: 6 servings

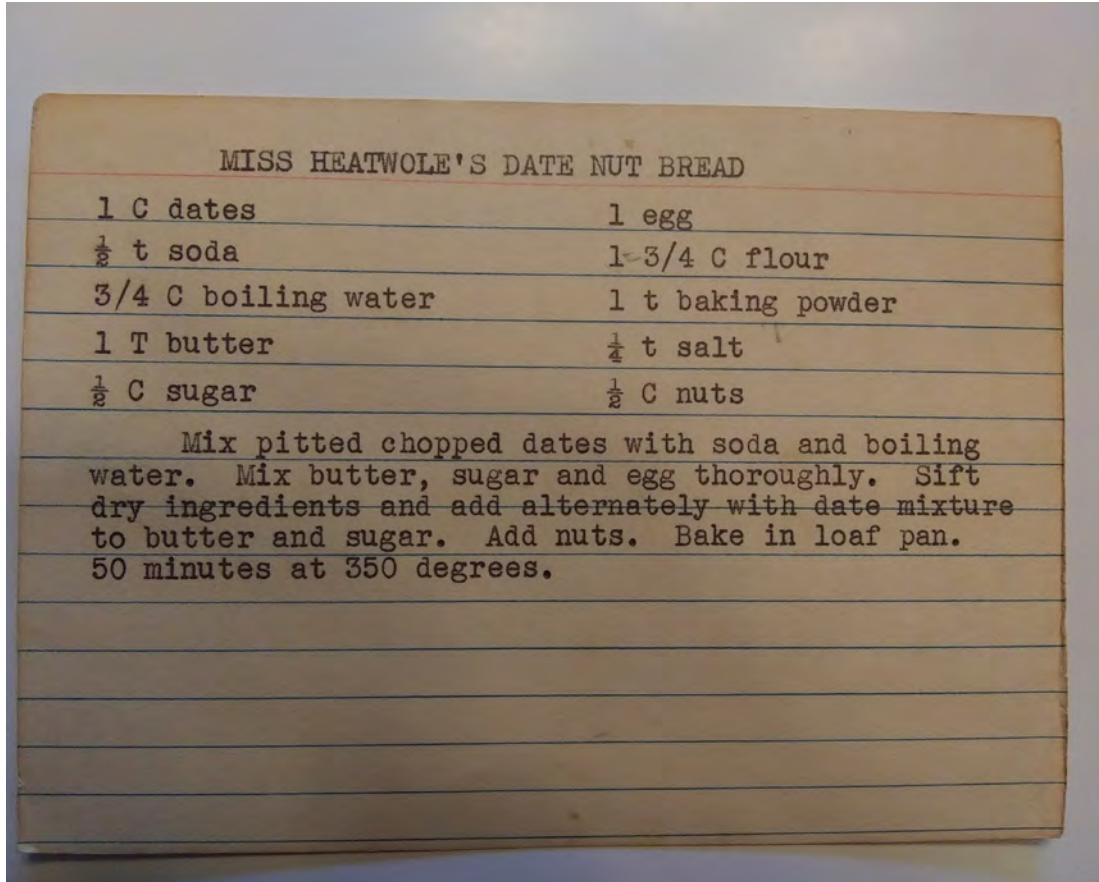


Vegetables & Side Dishes

Miss Heatwole's Date Nut Bread

Ann G.

This was an annual Christmas present from my Aunt Hooey for many years.



Ingredients

1 cup dates
1/2 teaspoon baking soda
3/4 cup boiling water
1 tablespoon butter
1/2 cup sugar
1 egg
1 $\frac{3}{4}$ cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped nuts

Preparation

1. Mix pitted chopped dates with baking soda and boiling water.
2. Mix butter, sugar, and egg thoroughly.
3. Sift dry ingredients and add alternately with date mixture to butter and sugar.
4. Add nuts.
5. Bake in loaf pan for 50 minutes at 350 degrees F.

Yield: 4 servings

Basil Walnut Pesto

Sue T.

Ingredients

3 cups fresh basil leaves (rinse them if grown outside)
1/3 cup walnuts
2 cloves of garlic (or 2 teaspoons minced garlic)
1 teaspoon lemon juice
1/4 teaspoon salt
1 teaspoon black pepper
2/3 cup EVOO (extra virgin olive oil)
1/2 cup grated Parmigiano-Reggiano cheese

Preparation

1. Place the walnuts and garlic in the bowl of a food processor fitted with a steel blade. Whir until coarsely chopped, about 10 seconds.
2. Add the basil leaves, salt and pepper and whir until mixture resembles a paste, about 1 minute.
3. With the processor running, slowly pour the olive oil through the feed tube and process until the pesto is thoroughly blended. Add the Parmesan and whir a minute more.



Yield: 8 servings

Use pesto immediately or store in a tightly sealed jar or air-tight plastic container, covered with a thin layer of olive oil (this seals out the air and prevents the pesto from oxidizing, which would turn it an ugly brown color). It will keep in the refrigerator for about a week.

Freezer-Friendly Instructions: Pesto can be frozen in an airtight container for up to 6 months. You can also divide your prepared pesto into the compartments of an ice cube tray and freeze. Once it's frozen, remove the pesto cubes from the tray and put in a sealable plastic bag or airtight container.

Make My Plate Macaroni Salad

Otarya J.

I'm a Florida girl born and proudly raised. Nothing, I mean nothing hits the spot like my macaroni salad!

Ingredients

8 oz macaroni noodles, cooked

¾ cup finely diced red bell peppers

1/3 cup finely diced Vidalia onion

1/3 cup thinly sliced celery

1 cup Colby jack cheese

Dressing

¾ cup mayonnaise

¼ cup sour cream

2 teaspoon mustard

1/8 teaspoon garlic powder

1/8 teaspoon onion powder

¼ teaspoon salt

¼ teaspoon pepper

Preparation

1. Mix cooked macaroni pasta, red bell peppers, Vidalia onion, and celery. Let cool.
2. Add cheese.
3. Mix dressing ingredients in a bowl. Toss with macaroni mix.
4. Chill for one hour and you've got a hit.

Yield: 8 servings



Bacon Wrapped Asparagus

Sharleka A.

A simple and easy asparagus recipe!

Ingredients

*24 stalks asparagus, trimmed
12 slices bacon, cut in half
1 teaspoon olive oil
Garlic salt, optional
Black pepper*

Preparation

1. Place a rack in the center of your oven and preheat the oven to 400 degrees F.
2. Trim the woody ends of the asparagus. Drizzle with olive oil. Sprinkle with garlic salt and black pepper to taste.
3. Wrap each bacon strip tightly around an asparagus stalk, only slightly overlapping the bacon on each stalk. Place seam side down onto the wire rack.
4. Bake for 10 minutes. Use tongs to turn over. Bake for 10-15 minutes more, until the bacon is almost crispy. Set the oven to broil, then place under the broiler for 1-2 minutes to crisp up more.

Yield: 8 servings



Lemon Thyme Roasted Carrots

Eileen B.

*Note: Learned this recipe from my cousin
and it was a great hit!*

Ingredients

*1 pound fresh carrots
1 tablespoon olive oil
2 tablespoons lemon juice or juice of 1/2 fresh lemon
sprigs of fresh thyme
Salt and pepper, optional*

Preparation

1. Preheat oven to 400 degrees
2. Peel carrots and cut into spears 3 inch long and ½ inch wide or cut into 1 inch cubes
3. Place carrots in single layer on baking sheet and drizzle with olive oil and lemon juice (if you use a fresh lemon for juice you can slice it and add it to the pan too)
4. Pull thyme sprigs apart and add to pan. Add salt and pepper, if desired
5. Bake 25 minutes but flip carrots after first 12 minutes.

Yield: 6 servings



Scalloped Potatoes

Anita B.

Note: I have been an Arlington County employee since 1985.

Ingredients

*4 cups potatoes or cauliflower, sliced thin
1 cup shredded sharp cheddar cheese
1 cup shredded Colby Jack
1 cup shredded mild cheddar cheese
Butter flavor cooking spray
1 cup milk
1 egg
6 strips of crispy bacon, pepperoni, or any meat you would like to add
1 tablespoon garlic powder
1 teaspoon salt
1 teaspoon pepper*

Preparation

1. Preheat oven to 450 degrees F.
2. In a large bowl add both Sharp and Colby cheeses. Mix in egg, garlic powder, salt and pepper. Set aside.
3. Slice potatoes or cauliflower and place in a bowl with 1/4 cup of water and a wet paper towel on top. Microwave for 5 minutes.
4. Spray your 8 ½ by 11 ½ pan with butter flavored Pam. Layer potatoes or cauliflower in bottom of pan. Then add some cheese mixture. (Layer like making lasagna).
5. Pour milk over and sprinkle more cheese on top.
6. Bake for 45min -1 hr. Uncover for last 5 min.

Yield: 9 servings



Crockpot Texas Beans

Adrian L.

Note: Learned this recipe from a fellow shipmate in the Navy.

Ingredients

- 2 big cans of Bush's baked beans and 1/2 medium can*
- 1 bottle of Pace salsa (use mild if you don't want them spicy)*
- Half a box of brown sugar*
- 2 pounds of ground beef*
- 1 tablespoon of taco season*

Preparation

1. Throw it all in a crockpot and let it go on HIGH for 4 hours.
2. Take the lid off after 2 hours so it can thicken up.

Yield: 10 servings



Red Beans & Sausage with Rice

Alexis G.

Shortcut : Bring the beans to a boil in the water, turn off, and allow to sit for an hour. Then drain the beans.

Ingredients

*1 pound dry red beans
Water
1 large yellow onion, diced small
1 medium bell pepper, diced small
3 large cloves of garlic, minced
2 bay leaves
1 pound smoked sausage (preferably pork), sliced thin
Salt and pepper to taste*



Preparation

1. Add red beans to a large pot (at least 4 quarts) with enough water to cover about 2 inches and allow to soak at least 8 hours. Then drain and rinse the beans.
2. Place beans back into the pot, and add about 2 inches of water, onion, bell pepper, garlic, and bay leaves.
3. Simmer for about an hour and a half, stirring occasionally and checking for the beans to become tender.
4. Add sausage and continue to simmer for another 10 minutes. Steam rice on the side.

Yield: 8 servings



Main Dishes

Stuffed Cabbages (Голубцы) (*goruptsi*)

Elizabeth S.

Tip: The cabbage rolls may be frozen after cooking; cover with vegetable juice.



Ingredients

This is a crockpot recipe

- 1 or 2 cabbage heads, large, flat head(s)
- 2 pounds ground meat, beef, pork, turkey or a combination of meats
- 1 ½ cups uncooked rice
- 1/2 cup water
- 3 tablespoons butter or oil
- 2 onions, finely chopped, browned or not
- 2 teaspoons ground black pepper
- Fresh or dried herbs (dill, parsley), to taste
- 3 tablespoons garlic powder
- 1 teaspoon sage
- 2 ½ cups V-8 vegetable juice or other vegetable juice, plus
- 2 tablespoons of sugar (or brown sugar)
- Sour cream or Greek yogurt (for serving)

Preparation *Yields: 4 - 6 servings*

1. Smash bottom of the cabbage(s) to loosen the leaves. Remove entire core of the cabbage with paring knife. Submerge the cabbage head, core side down, in a large pot, about 1/3 full of water.
2. Boil cabbage until outer leaves are tender, but not mushy, or until pull away easily from the cabbage. Remove from pot and allow to cool, core side down so the water drains.
3. Take apart the cabbage by peeling back the leaves when soft and cool; place the cabbage leaves on a dish towel to dry.
4. While the cabbage cools, mix the meat, butter or oil, water, rice, onions and the herbs and spices in a large bowl. Set aside.
5. Remove the hard ribs from each cabbage leaf. Cut up the small, center cabbage leaves and add to the meat mixture.
6. Place a 1/3 cup of the meat mixture in the center of the unfolded cabbage leaf. Fold both side edges over the meat. Starting from the front, fold the cabbage leaf away from you, roll the leaf over the meat to form a roll; tuck the sides in.
7. Repeat until all leaves are rolled with meat; place each roll in the crockpot.
8. Pour vegetable juice on the bottom of the pot and layer alternating cabbage rolls with the vegetable juice into the crockpot.
9. Pour the remainder of the vegetable juice over the cabbage rolls.
10. Cook for four hours on the high setting or eight hours on the low crockpot setting.
11. Serve with sour cream. Enjoy! За здоровье! (na zda-ró-vye!)

Cream Cheese Chile Chicken

Dawn N.

Many years ago when the Atkins diet was the craze, I was obsessed with finding low carb foods that tasted good. I found a version of this recipe and still make it today.

Ingredients

*4 boneless chicken breasts
8 ounce cream cheese
4 ounce can of green chilies
1 cup of Mexican Blend shredded cheese
1/2 teaspoon cumin
1/2 teaspoon cayenne pepper, optional
1 teaspoon garlic powder
1/4 teaspoon salt
1/2 teaspoon black pepper*

Preparation

1. Preheat the oven to 400 degrees F.
2. In a bowl, add cream cheese, green chilies, cumin, cayenne, garlic powder and salt. Stir until all mixed together evenly.
3. Place chicken breasts flat in a dish. Cover chicken with mixture.
4. Top with cheese & pepper.
5. Cook for 45 min or until chicken is cooked completely.

Yields: 3 servings



Neta's Fried Chicken Po Boy

Chaneta D.

Ingredients

Marinade:

Four 6- to 8-ounce boneless skinless chicken breasts, cut into 1-inch wide strips

2 cups buttermilk

1/2 cup hot sauce

2 teaspoons fine salt

1 teaspoon Cajun seasoning

1 teaspoon garlic powder

1 teaspoon paprika

1 teaspoon freshly ground black pepper

Seasoned Flour:

2 cups all-purpose flour

2 tablespoons Cajun seasoning

1 teaspoon freshly ground black pepper

1 teaspoon baking powder

1 teaspoon fine salt

1 teaspoon confectioners' sugar

Vegetable or canola oil, for frying

Sandwiches:

1/2 cup mayonnaise

3 tablespoons Dijon mustard

1 tablespoon dill pickle brine, plus pickle slices, for serving

1 tablespoon hot sauce

2 baguettes or long French loaves, split,

buttered and lightly toasted

3 beefsteak tomatoes,

thinly sliced Red Cabbage Slaw, recipe follows

Red Cabbage Slaw:

1/3 cup olive oil

1/4 cup cider vinegar

3 tablespoons Dijon mustard

1 tablespoon granulated sugar

1 teaspoon mustard seed

1 clove garlic, minced

Preparation

1. *For the marinade:* Put the chicken in a large bowl and add the buttermilk, hot sauce, salt, Cajun seasoning, garlic powder, paprika and black pepper and toss until the chicken is coated. Refrigerate for 4 hours or up to overnight.
2. *For the seasoned flour:* Combine the flour, Cajun seasoning, pepper, baking powder, salt and confectioners' sugar in a large shallow dish or paper bag.
3. Remove the chicken from the buttermilk and dredge each piece in the seasoned flour. Shake off any excess and transfer to a plate. Fill a large cast-iron skillet halfway with oil and fit the skillet with a deep-frying thermometer. Heat to 350 degrees F. Line a baking sheet with paper towels and set a cooling rack on top. Add 5 or 6 pieces of chicken at a time to the oil and cook for 3 to 4 minutes, then flip and cook until the chicken is golden brown and juices run clear when pierced, 3 to 4 minutes more.
4. *For the sandwiches:* Meanwhile, mix together the mayonnaise, Dijon, pickle brine and hot sauce in a small bowl. Spread the mixture on both sides of the baguettes. Lay the pickles and tomatoes on top of the mayonnaise on one side of each piece of bread. Add a few chicken pieces to each. Top with some Red Cabbage Slaw and the top pieces of bread. Cut each loaf in half, then cut into 8 to 10 portions.
5. *Red Cabbage Slaw:* Combine the oil, vinegar, Dijon mustard, granulated sugar, mustard seeds and minced garlic in a bowl and whisk together. Add the coleslaw mix, cabbage and green onions and toss lightly. Taste the slaw, then add salt and pepper to your liking.
6. Serve right away or chill up to overnight.

Yields: 8 servings



Pulled Pork Injection

Always a hit at our family cookout!

Adrian L.

Ingredients

Smoker

Two 8-10 pound bone in Boston Butt

Seasonings:

garlic powder

brown sugar

Famous Dave's, any other favorite dry seasoning.

Overnight Injection:

1 cup Apple Juice

1 cup Water

1/2 cup Brown Sugar

1/2 cup Salt

1 TBS Soy Sauce

1 TBS Worcestershire Sauce

Preparation

1. Inject Boston Butt's with overnight injection.
2. Next day pat dry. Cover with yellow mustard. Season generously with garlic powder, brown sugar, Famous Dave's, any other favorite dry seasoning.
3. Smoke in smoker at 225 until internal temp reaches 165. Cover with foil till internal temp of 195-205. Remove from smoker, remove bone and shred with fork.



RumChata French Toast

Note: A Family Tradition!

Franz R.

Ingredients

3 eggs

1/2 cup milk

1/4 cup RumChata

8 slices white or French bread (Leave bread slices out in a paper bag overnight to dry out)

1 tablespoon butter

Preparation

1. With a fork, beat together eggs, milk, and RumChata
2. Heat butter in a skillet over medium heat until melted.
3. Dip bread slices into eggs mixture and cook until golden brown, about 2-3 minutes per side

Yields: 4 servings



Tex-Mex Chili Chicken Cups

Robin S.

Tip: Chili con carne substitute: 4 teaspoons of chili powder and 2 teaspoons of paprika. Mix well.

Ingredients

- 1 ½ pounds boneless, skinless split chicken breasts
- 2 tablespoon chili con carne seasoning
- 1 cup ranch dressing
- 1 package wonton wrappers (24 count)
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 cup finely chopped red and/or green bell pepper, optional
- 2 cups shredded Monterey Jack cheese
- Optional toppings: salsa, sour cream, guacamole

Preparation

1. Pre-heat oven to 350 degrees F. Place chicken in a single layer in a saucepan; add water to cover. Bring to a boil, reduce heat to simmer and poach chicken about 20 minutes. Drain, cool slightly and chop chicken or shred with a fork.
2. Mix with ranch dressing and season with salt and pepper; set aside. Combine cheese with chili seasoning; set aside. Spray muffin pans with cooking spray. Place one wonton wrapper in each muffin cup; bake for 5 minutes, until lightly brown. Remove from oven and cool.
3. Spoon a generous tablespoon of chicken filling into each wonton cup, sprinkle with cheese mixture and then bell pepper if using. Return to oven and bake an additional 10 minutes, or until heated and cheese is melted. Serve salsa, sour cream and guacamole separately as toppings, if desired.

Yields: 6 servings



Cabbage Casserole

Robin S.

Recipe found in a magazine and quickly became a family favorite.

Ingredients

- 1 pound bulk pork sausage
- 1 pound ground beef
- 1 large onion, finely chopped
- 1 can 28 ounce chopped tomatoes
- 1 can 6 ounce tomato paste
- 2 tablespoons white vinegar, optional
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 1/4 teaspoon crushed red pepper, optional
- 10 cups shredded cabbage

Preparation

1. Brown meats and onion in a large skillet. Drain.
2. Add remaining ingredients except cabbage, mixing well.
3. Add cabbage.
4. Cover and cook until cabbage is tender, stirring often, adding water if necessary.
5. Serve over rice or mashed potatoes, if desired.

Yields: 6 servings



Date Night Stir Fry

Kimberly S.

Ingredients

- One 9 ounce bag of Honey Roasted Purdue Short cuts*
- One 11.8 ounce bottle of Kikkoman Teriyaki baste and glaze*
- 1 green, red and yellow pepper, each*
- 1 yellow onion*
- 1 medium carrot*
- 1 garlic clove*
- 3 tablespoon of olive oil*
- One 14 ounce box of White Minute Rice*

Preparation

1. Heat sauce pan on medium olive oil, Yellow Onion, Green, Red, Yellow Pepper, Shredded Carrot, Garlic Clover. Then add Honey Roasted Purdue Short cuts to mixture. Add half of the 11.8oz bottle of Kikkoman Teriyaki Baste and Glaze. Continue stirring for 3-5 minutes. Remove from heat.
2. Boil 1 cup of water in a small pot. Add 1 cup of rice White Minute Rice, stir, cover and remove from heat. Wait 5 minutes or until water is absorbed.
3. Center generous portion of the rice on the middle of the plate. Center healthy portion of Stir Fry in the middle of the rice. Enjoy your meal!

Yields: 4 servings



Honey Hot Wings

Adrian L.

Note: There are never any leftovers!

Ingredients

- 2 pounds chicken wings
- Tony's or Lawry's seasoning salt, to your liking
- 1 cup honey
- 1/2 cup Louisiana hot sauce

Preparation

1. Season wings with Tony's or Lawry's seasoning salt to your liking.
2. Fry wings and pour honey and hot sauce over. Shake to coat.

Yields: 5 servings



Turkey Chili

Iris D.

Found recipe online and tweaked for more flavor.

Ingredients

<i>1 tablespoon vegetable oil</i>	<i>1 tablespoon seasoning salt</i>
<i>2 cups onion, chopped</i>	<i>1 tablespoon oregano</i>
<i>1 cup green bell pepper, chopped</i>	<i>1 tablespoon Italian seasoning</i>
<i>1 cup yellow bell pepper, chopped</i>	<i>1 tablespoon basil</i>
<i>3 tablespoons minced garlic</i>	<i>1 jalapeño or pepper of choice (If you like it spicy)</i>
<i>1 pound ground turkey or ground beef (I usually do half and half)</i>	<i>Cheddar cheese</i>
<i>One 14.5 ounce can diced tomatoes</i>	<i>Sour cream</i>
<i>2 cups pumpkin puree</i>	
<i>1 tablespoon chili powder</i>	
<i>1 teaspoon ground black pepper</i>	

Preparation

1. Heat the oil in a large skillet over medium heat, and sauté the onion, green bell pepper, yellow bell pepper, & jalapeño if using, and garlic until tender.
2. Stir in the turkey, and cook until evenly brown. Drain, and mix in tomatoes and pumpkin. Season with chili powder, pepper, and salt.
3. Reduce heat to low, cover, and simmer 20 minutes.
4. Serve topped with cheddar cheese and sour cream.

Yields: 4-6 servings



Coca-Cola Eye of Round Roast Beef

Susan B.

Recipe from "Classic Cooking with Coca Cola." Great source of good home cooking!

Ingredients

1/2 cup soy sauce
1/2 cup Coca-Cola (not diet)
Juice of 2 lemons
Bacon slice, optional
2 teaspoons instant marinade, optional
2 teaspoons garlic powder
4 to 5 teaspoons parsley flakes
3 pounds Eye of the round roast

Preparation

1. Mix together the soy sauce, Coca-Cola, lemon juice, garlic powder, and parsley flakes and set aside. Rinse the roast and pat dry. Put it into a baking bag or Ziploc, pour the mixture on top, and tie/close the bag. Leave it out (not in the refrigerator) overnight on the counter or at least 4 hours. Turn a couple of times.
2. Twenty minutes before baking, add 2 teaspoons instant marinade (*optional*). Preheat the oven to 400 degrees, remove the roast from the bag and put it into the roasting pan. Place the slice of bacon on top of the roast (*optional*).
3. Bake uncovered for 10 minutes at 400 degrees. Then reduce to 300 degrees and bake uncovered for 1 hour. Turn off oven and leave until completely cooled.

Yields: 8 servings



Crab & Spinach Quiche

Cheryl J.

Tip: Bake pie shell for 10-15 minutes prior to putting in ingredients. This keeps the bottom of the quiche from getting soggy.

Ingredients

4 ounces Gruyere Cheese, shredded
9-inch pie shell
1 pound crab meat
Fresh spinach (to your liking)
1 onion
1 cup evaporated milk
1/8 teaspoon tarragon
1/8 teaspoon nutmeg
1/2 teaspoon Old Bay seasoning
2-3 Eggs

Preparation

1. Preheat oven to 350 degrees F. Sprinkle all 4 oz. of the cheese evenly over the bottom of the pie crust. Top with crab meat.
2. Sauté onion & spinach & add to the pie crust. Whisk together tarragon, nutmeg, old bay, evaporated milk and eggs in a bowl. Pour mixture into pie crust.
3. Sprinkle more cheese on the top. Bake until firm about 40 minutes. Let stand for 15 minutes before slicing.

Yields: 8 servings



Easy Crockpot Meatballs

Iris D.

Note: Recipe from a coworker. Easy, feeds a lot and freezes well.

Ingredients

- 2 bottles of Heinz chili sauce (BBQ sauce works too)*
- 1 Large jar of grape jelly*
- 1 or 2 packs of frozen meatballs*

Preparation

1. Put meatballs in crockpot; add chili sauce and grape jelly.
2. Set crockpot on low and cook for 4 to 6 hrs. stirring frequently until cooked.

Yields: 16 servings



Easy Beef Taco

Iris D.

Ingredients

*1 pound ground beef
Black pepper
Seasoning salt of your choice
Garlic powder or fresh garlic
1 can of Rotel diced tomatoes and green chilies (mild, hot or extra hot depending on your preference)
1 pack of taco seasoning
1 onion, diced
1 pack of taco shells
Pico de gallo
Sour cream
Mexican blend shredded cheese
Guacamole*

Preparation

1. Sweat onions on high heat until slightly cooked, then add to ground beef.
2. Brown the ground beef and season with garlic, black pepper and seasoning salt (to taste, add more or less depending on your preference). Drain liquid off ground beef.
3. Add Rotel and taco seasoning to drained ground beef.
4. Simmer until cooked. Taste the mixture and add seasoning as needed to taste.
5. Spoon taco meat into shells. Top with your favorite toppings: sour cream, shredded cheese, pico de gallo and/or guacamole

Yields: 3 servings



Teriyaki Orange Salmon

Iris D.

Tip: Made up this recipe after having dinner at a restaurant. The leftover sauce saves well. You can let it cool and save it for another day.

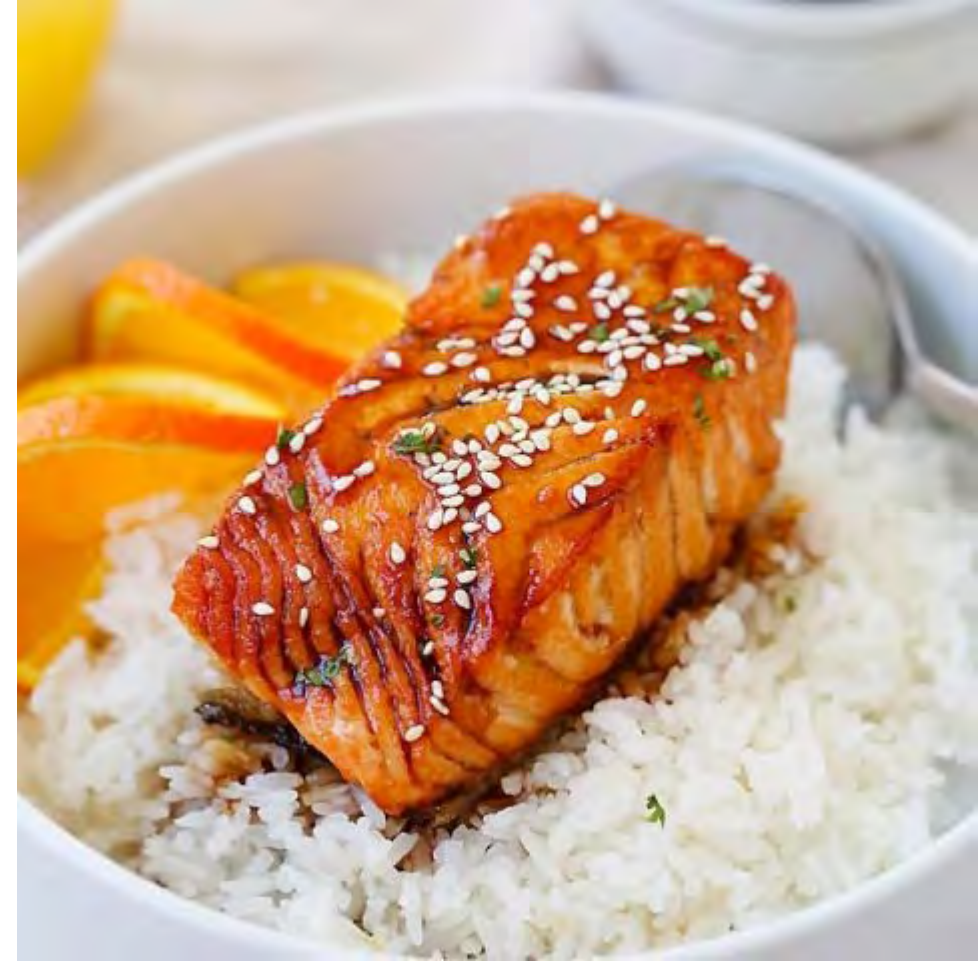
Ingredients

Salmon filet of your choice in size
Pepper, as desired
Garlic powder or fresh minced, as desired
1/3 cup Kikkoman's teriyaki marinade
1/2 orange marmalade
1/2 cup of honey
Butter

Preparation

1. Turn your broiler on 400 degrees or for oven on, 350 degrees F.
2. Season salmon with pepper & garlic (can add a little salt if preferred but not recommended as the marinade is salty).
3. Place in a foil lined baking dish not too large.
4. In a bowl, mix 1/3 cup of teriyaki marinade; 1/2 half cup of honey; and 1/2 cup of orange marmalade (they don't need to be exact measurements). Stir well.
5. Pour over the salmon in the foil lined dish and immediately place in broiler for about 10 mins or until the cook temp of your liking (20 minutes if baking in oven.) If salmon has skin, place skin down.

Yields: 1 serving



Frank 'n Potato Pie

Anmarie P.

This is a funky recipe. I didn't think I would like it but tried it long ago. Turns out it is one of our family favorites.

Ingredients

- 1 pound Beef frankfurters
- 2 cups (4 servings) prepared instant mashed potatoes
- 1 teaspoon Worcestershire sauce
- 1 teaspoon mustard
- 1 ½ cups shredded cheddar cheese

Preparation

1. Slice 2/3rd of franks in thirds crosswise; chop remainder into small pieces.
2. Prepare potatoes as directed on package. Stir in Worcestershire sauce, and mustard. Add chopped franks and 3/4 cup of cheese. Spread small amount of potato mixture in bottom of a 9 inch pie plate, stand franks upright around edge. Fill center with remaining potato mixture.
3. Bake at 375 degrees, 20 - 25 minutes. Sprinkle with remaining cheese 2 to 3 minutes before heating time.

Yields: 4 servings



The Best Baked Salmon

Martha H.

This really is the best baked salmon. It's easy to prepare and hits all the right notes: tangy, sweet, savory and crunchy. Easy for weeknights and fancy enough for guests!

Ingredients

2 tablespoons light brown sugar
½ teaspoon paprika
½ teaspoon garlic powder
¼ teaspoon cayenne pepper (optional)
Kosher salt & freshly ground pepper
¼ cup panko breadcrumbs (substitute with Ian's Gluten Free Breadcrumbs, if desired)
½ cup parsley leaves, chopped
2 tablespoons unsalted butter, melted (dairy free options work well too!)
1 ½ pounds skin-on salmon fillet
1+ tablespoon Dijon mustard

Preparation

1. Preheat the oven to 425 degrees F. Line a baking sheet with foil.
2. Mix the brown sugar, paprika, garlic powder, cayenne pepper, 1 teaspoon kosher salt and a generous amount of freshly ground black pepper in a small bowl.
3. Mix the panko with the parsley, butter, 1/4 teaspoon kosher salt and a few grinds of black pepper in another small bowl.
4. Place the salmon skin-side down on the prepared baking sheet and spread the surface with the Dijon. Press the brown sugar mixture all over the salmon then top with the breadcrumb mixture. Crimp all four sides of the foil to create a border around the salmon, this will help collect the juices so they don't spread and burn.
5. Bake until the breadcrumbs are golden brown, and the salmon is firm and flakes easily when pressed, 15 to 18 minutes. Cut into four equal portions for serving.

Yields: 4 servings



Desserts



Flag Cake

Claudia S.

Ingredients

Before: Make a 9x13 cake, (yellow cake or any variety). Let cake cool completely.

Frosting:

*8 ounces cream cheese, softened
8 ounces unsalted butter, softened
2 teaspoons vanilla or lemon extract
3 to 4 cups powdered sugar*

*3 baskets raspberries
1 basket blueberries*

Preparations

1. Mix the cream cheese and butter in a mixer until very fluffy. Add extract (vanilla or lemon) and mix for another minute. Then slowly add powdered sugar and mix well.
2. Frost the cooled cake. Count out 50 blueberries and put them in the upper left of the cake. Then position the raspberries, on their sides, into 6 rows, with space between them (see photo). You need 13 red and white rows.
3. Refrigerate until ready to eat.



Note: *I wash the blueberries, but for the cake I don't wash the raspberries - they hold too much water and "bleed" on the cake. Once a year it's ok to not wash them.*

Blueberry Cherry Cobbler

Eileen B.

Ingredients

*2 cups fresh fruit (I used blueberries and cherries).
1/4 cup sugar
2 eggs, beaten
1 stick butter, softened
1 cup all-purpose flour
1 cup sugar*

Preparations

1. Preheat oven to 350 degrees F. Combine the 2 cups of fruit with 1/4 cup of sugar. Grease a 9-by-9-inch pan or a pie plate and place the two cups of fruit with added sugar from step 2 on the bottom of the pan.
2. In another bowl, soften the one stick of butter and add two beaten eggs. In another bowl, combine the 1 cup of sugar and 1 cup of flour. Mix well. Add the butter and egg mixture to the flour and sugar mixture and stir to form the dough. Once the dough is mixed, spread it evenly over the fruit mixture which is already in the pan.
3. Bake for 40 to 45 minutes at 350 degrees.
4. After removing the cobbler from the oven, cool for a little while before serving as it will be easier to cut into squares.



Yields: 4 servings

This cobbler can be served with whipped cream or vanilla ice cream and freezes well.

Old Fashion Teacakes

Alexis G.

Ingredients

1 cup butter
1 ¼ cups sugar
2 eggs
1/4 cup milk
1 teaspoon vanilla
2 ¼ cups flour
2 teaspoon baking powder
1/2 teaspoon salt

Preparation

1. Cream the butter and sugar until light and fluffy.
2. Add eggs and mix until thoroughly blended. Add milk and vanilla.
3. Mix dry ingredients and then add to wet ingredients. Mixture will be sticky.
4. Scoop onto cookie pans lined with parchment paper, giving enough spacing for spreading.
5. Bake for 10-12 minutes at 350 degrees F, until golden brown around the edges only.



Yields: 18 servings

Refrigerator Strawberry Pie

Eileen B.

Ingredients

*6 cups strawberries washed, hulled and cut in halves. (if berries are very large cut into slices)
1 cup confectionary sugar
1 cup water
1 cup granulated sugar
3 tbsp cornstarch
2 store bought graham cracker pie shells.*

Preparation

1. Mix 6 cups strawberries with 1 cup confectionary sugar and let stand one hour.
2. Take 2 cups of the berries and mix with 1 cup of water and run it thru a sieve.
3. Mix granulated sugar with cornstarch and add to sieved mixture. Cook until clear on low heat. Cool.
4. Add remaining berries to pie shells and then add cooled mixture. Refrigerate for several hours until firm. Serve with whipped cream if desired.



Yields: 12 servings

Note: I have been making this pie for over 40 years every spring/summer. It is not fast to make, so do it a day ahead or early in the morning.

Sue's Mother's Ginger Cookies

Katherine C.

Ingredients

*3/4 cup shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups flour
1/2 teaspoon ginger
1 teaspoon cinnamon
3/4 teaspoon salt
2 teaspoons baking soda
Turbinado sugar, for coating*

Preparation

1. Cream together the first 4 ingredients.
Add the 5 dry ingredients.
2. Roll into 1 inch balls. Flatten with a glass, coated with Turbinado Sugar.
3. 325 degree oven. 10-12 minutes.



Yields: 36 servings

Note: Sue is a neighbor of mine. Her mother made the best ginger cookie I have ever tasted. It is a favorite of my whole family and any whoever tries it asks for the recipe.

Cream Cheese Pound Cake

Sharleka A.

Ingredients

*3 sticks of butter, softened
8 ounces Philadelphia cream cheese, softened
3 cups of granulated sugar
1 tablespoon pure vanilla extract
6 large eggs
3 cups cake flour*

Preparation

1. Preheat oven to 325 degrees F. Grease and flour 10-12 inch tube pan.
2. Beat butter on high speed with handheld or stand mixer . Add cream cheese and beat on high until completely smooth. Add sugar and beat on high until combined. Add vanilla.
3. On low speed, beat the eggs in 2 at a time with 1 cup of flour. Repeat twice. Be careful not to overmix.
4. Bake for 75-95 minutes (depending on oven). Use a toothpick to test for doneness. Allow to cool for 2 hours inside pan.



Yields: 14 servings

Chocolate Chip Cheesecake

Sheila B.

Ingredients

Crust

- 1 ¾ cups graham cracker crumbs*
- 1/3 cup margarine or butter, melted*
- 1/4 cup sugar*

Cake:

- Three 8 ounce packages of Philadelphia cream cheese, softened*
- 1 cup sugar*
- 1 teaspoon vanilla*
- 1/4 cup sour cream*
- 4 eggs*
- 6 ounces semisweet chocolate chips*

Preparation

1. Preheat oven to 350 degrees. Make crust first and place in refrigerator while you are preparing the cake batter.
2. Crust: Mix together graham cracker crumbs, melted margarine and 1/4 cup sugar in a small bowl. Line bottom and sides of a 10 inch springform pan with the mixture. Press down on crumb mixture with the back of a spoon to make firm. Place in refrigerator.
3. Cake: Cream together cream cheese and 1 cup sugar with electric mixer. Add vanilla. Beat in eggs, 1 at a time. Add sour cream. Stir in chocolate chips. Bake in oven for 1 hour until center is set. Cool in oven for 1 hour with temperature off and door open (this prevents cracks on top). Refrigerate until you are ready to serve.



Yield: 12 servings

Note: This recipe came from a friend, and has been a favorite with my family and friends for many, many years.

Vanilla Cupcakes with Chocolate Icing

Melissa F.

Ingredients

Cupcakes:

1 $\frac{3}{4}$ cup cake flour (if you only have all purpose flour, remove 2.5 tablespoons of flour from your bowl. Add 2.5 tablespoons of corn starch and sift it all together)
1 $\frac{1}{4}$ cup all-purpose flour
1 $\frac{3}{4}$ cup granulated or Turbinado sugar
2 $\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt
1 cup unsalted butter, at room temperature and cut into small pieces
4 eggs
1 cup of whole milk
2 teaspoons of vanilla extract
1 tablespoon cinnamon, optional

Chocolate Frosting:

2 cups unsalted butter, softened
5 cups of powdered sugar
2 teaspoons vanilla extract
8 ounces semisweet chocolate, melted and cooled



Preparation

1. Preheat oven to 350 degrees F. Line cupcake pan with paper liners and set aside. Mix the flours, sugar, baking powder and salt on low speed for one minute. Keep the mixer on low speed and add the butter a few pieces at a time. Mix until it resembles course sand.
2. Keeping the mixer on low speed, add the eggs one at a time. Scrape down the sides of the bowl between each egg. Slowly add the milk and vanilla. Just as it combines, increase the mixer to medium and beat for 2 minutes. Scrape the sides of the bowl as needed.
3. Fill each cupcake liner $\frac{2}{3}$ full. Bake for 15-20 minutes or until a toothpick inserted in the middle comes out clean. Cool completely before frosting. They are really good without frosting also!
4. Frosting: With a whisk or mixer, whip the butter for about 5 minutes or until it is light and fluffy. Gradually add in the powdered sugar while mixing. After the butter and sugar are well blended, add vanilla and mix on medium high until it is well incorporated. Add the melted chocolate and mix until light and fluffy. Be sure to scrape the sides of the bowl as you go.

Yield: 24 servings

Note: This is my go-to quick and easy cupcake recipe.

Banana Bread with Chocolate Chips and Walnuts

Kristen S.

Ingredients

1 stick of butter (1/2 cup), melted	1/2 teaspoon salt
3 large bananas	1 teaspoon baking soda
2 large eggs	1 cup white sugar
1 teaspoon vanilla extract	2 cups all-purpose flour
Cinnamon to taste (preferably a dash)	1/2 cup smashed walnuts
Nutmeg to taste (preferably a dash)	1/2 cup chocolate chips

Preparation

1. Preheat oven to 350 degrees F. Spray loaf pan with non stick spray or grease with butter and set aside.
2. Add butter to large bowl add the bananas and mash until smooth or no clumps.
3. Add vanilla extract and egg to bowl and mix thoroughly so you don't see any yolk.
4. In another large bowl, add all the dry ingredients (flour, sugar, baking soda, salt, cinnamon, and sugar.)
5. Combine the dry ingredients with the wet ingredients with a spatula until smooth.
6. Slowly add chopped walnuts and chocolate chips into the bowl and combine. Don't stir too hard or else you will break up the chocolate chips.
7. Slowly pour the batter into the pan and set in the oven and bake for 45-55 minutes. Or until toothpick comes out clean from the center of the bread.

Yield: 5 servings



Tip: I recommend using bananas that are the most bruised because they make the bread more moist.

Mayonnaise Cake

Robin S.

Ingredients

*2 cups flour
1 cup sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/2 cup cocoa powder
1/2 teaspoon salt
1 cup hot water
1 cup mayonnaise
1 teaspoon vanilla*

Preparation

1. Pre-heat oven to 375 degrees F. Combine all dry ingredients.
2. Add hot water to mayonnaise and stir until all lumps are gone. Add to dry ingredients and stir until mixed.
3. Pour into well greased and floured 8 inch round or square cake pan. Bake 20-25 minutes or until toothpick comes out clean. Makes one layer.



Yield: 8 servings

Note: Don't let the name of the cake turn you off – a very rich and moist cake!

Fudgy Brownies

Alexis G.

Ingredients

1 ½ cups butter

3 cups sugar

2 teaspoons vanilla

7 eggs

1 ¼ cups flour

1 ¼ cups cocoa powder

1 teaspoon salt

1 cup walnuts or pecans, optional

24 cupcake tins

Preparation

1. Melt butter in a saucepan on medium heat. Add the sugar and cook until no longer grainy, about 5 minutes stirring constantly. Transfer to a heat resistant mixing bowl and begin mixing to cool.
2. While that cools, sift together the dry ingredients.
3. Once butter and sugar mixture has slightly cooled, add the vanilla and eggs one at a time mixing continuously and until evenly blended to avoid eggs scrambling.
4. Add dry ingredients, mixing until completely and evening incorporated. Fold in nuts if desired.
5. Fill cupcake tins 2/3rd the way up and bake in a 350 degree F oven for 15-20 minutes.



Yield: 24 servings

Note: If you love a fudgy brownie, then this is the recipe for you. It has an unusual mixing method, but it is the key to the amazing texture.

Bavarian Orange Cream

Kenneth S.

Ingredients

*1 package lady fingers, halved
1 jar maraschino cherries
2 envelopes unflavored gelatin
(2 tablespoons) add a third for
more solid dessert.
1/3 cup cold water
1/3 cup boiling water
1 1/4 cups sugar
1/4 cup lemon juice
1/2 teaspoon grated orange
rind
1 1/2 cups orange juice
4 egg whites, large, room
temperature
2 cups heavy cream whipped
(1 pint is 2 cups)*

Custard Sauce:

*2 cups whole milk
4 egg yolks
4 tablespoons sugar
1/4 teaspoon salt
1 teaspoon vanilla extract*



Preparation

1. For custard sauce: Scald regular milk in double boiler. Beat egg yolks. Stir in sugar and salt. Add milk while stirring constantly. Cook over hot not boiling water 7 minutes or longer (coating spoon). Add vanilla.
2. DO NOT SHAKE OUT OF MOLD. Dip in warm towel if needed.
3. Soften gelatin in cold water, dissolve in boiling water and add sugar, lemon juice, orange rind and orange juice.
4. Chill: (Do not let gelatin gel too much or it will become lumpy, (20 minutes or more) When thick and syrupy, add egg whites beaten until stiff and fold in whipped cream.
5. Pour into mold treated with vegetable oil.
6. Press halved lady fingers down into the mold (and sides) and add cherries between lady fingers.

Note: This recipe was a favorite of my Mother's when serving guests around our dining room table.

Blaire's Bumpin' Banana Pudding

Blaire A.

Ingredients

One 8 ounces of Philadelphia cream cheese
One 15 ounces instant French Vanilla Pudding
One 14 ounces can sweetened condensed milk
One 12 ounces container frozen whipped topping, thawed
2 bags Pepperidge Farm Chessmen cookies
4 to 6 bananas, sliced
2 cups milk
One 5 ounce box instant French vanilla pudding
1 tablespoon vanilla extract

Preparation

1. Line bottom of 13x9x2 inch pan with cookies and layer with bananas. In a bowl, combine pudding mix and whip with mixer until well blended.
2. Add vanilla extract to pudding mixture. Using another bowl, combine cream cheese and condensed milk until smooth.
3. Fold in whipped topping into cream cheese mixture. Add the cream cheese mixture to the pudding mixture. Blend well.
4. Pour the mixture over cookies and bananas. Then cover with remaining cookies. Refrigerate until ready to serve.



Yields: 8 servings

This is a tweaked version of my Mother's recipe!



Thank you
to all our contributors!

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