

DING DONG CASSEROLE

8 ding dong cakes

8 oz cream cheese, softened

1/2 cup sugar

16 oz cool Whip thawed

1 teaspoon vanilla

1 (3.4 oz) box instant vanilla pudding

2 (3.4 oz) boxes instant chocolate pudding

3 cups milk

Cut the cakes horizontally, arrange cream side up in a 9 x 13 baking dish. In a large bowl, beat cream cheese, sugar, vanilla and 1/2 of cool whip until creamy.

Spread over the cakes. Make the pudding mixture, and pour over cream cheese mixture, then dollop the remaining cool whip over the pudding and spread it evenly.

Refrigerate until ready to serve.

OVEN FRIED POTATO WEDGES

3 large baking potatoes

1/2 cup mayonnaise

1/2 teaspoon hot sauce

1/4 teaspoon onion salt

1/2 teaspoon House Seasoning, recipe follows

1/8 teaspoon black pepper

2 cups cornbread dressing mix (I use Pepperidge Farm)

House Seasoning:

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Stir the ingredients together. Keep the seasoning in a shaker.

Instructions: Preheat oven to 375 degrees F. Wash the potatoes and cut each potato into 6 thick wedges. Mix the mayonnaise with the hot sauce, onion salt, House Seasoning and pepper. Coat the potato wedges with the mayonnaise mixture and roll them in the dressing mix. Place in a greased baking dish and bake for 45 to 50 minutes, or until the potatoes are tender. Serve with your favorite dip.

I like to make these because they are simple, put inn oven and then I can prepare another dish. They go great with different sandwiches and other dishes.

Submitted by Peggy Cabbage

SWEET POTATO CASSEROLE

3 cups sweet potatoes

1 cup sugar

1/2 cup margarine (1 stick)

2 eggs beaten

1 teaspoon vanilla

TOPPING

1 cup brown sugar

1/3 cup flour

1/3 cup margarine

1 cup nut

Combine all ingredients.

Mix topping up and sprinkle on top of potatoes and

bake 350* for 20 minutes.

Submitted by Patricia Johnson

CROCK POT CHICKEN & DRESSING

4 to 6 chicken breasts cooked and shredded

Save broth for dressing

1 stick butter

1 onion chopped

1 can cream of mushroom soup

1 can cream of celery soup

1 can chicken broth

1 skillet of cornbread

Boil chicken and shred into pieces. Pour broth in crock pot, add butter, onion, soups and can broth. Add cornbread torn in pieces and spices to taste, (sage, pepper, salt, etc). Place chicken on top of this mixture. Cook on high for one hour and turn down to low and cook for 5 hours or until done.

Potato - Bacon Soup

8 slices bacon, chopped

1 cup onion, chopped

2 1/2 cups potatoes, cubed

1 can cream of chicken soup

1 cup of sour cream

2 cups of milk

Salt (to taste)

Pepper (to taste)

Fry bacon until crisp. Add onion and saute 2 -3 minutes. Drain. Cook potatoes in 1 cup water for 10 - 15 minutes. Stir in soup, sour cream, bacon and onions. Add milk gradually, stirring constantly. Add salt and pepper. Heat to serving temperature. DO NOT BOIL

When serve sprinkle shredded cheese and add some bacon bits.

CINNAMON APPLE PORK TENDERLOIN

1-1 1/2 lbs. pork tenderloin

2 tablespoons cornstarch

1 teaspoon ground cinnamon

2 tablespoons brown sugar

2 apples, peeled, cored and sliced

2 tablespoons raisins or dried cranberries

Preheat oven to 400 degrees.

Place the pork tenderloin in a roasting pan. Combine the remaining ingredients in a bowl and mix. Spoon the apple mixture around the pork tenderloin. Cover and bake until meat thermometer in center registers 160 degrees.

PEANUT BUTTER PIE

Baked 9 inch pie shell

1/3 cup peanut butter

3/4 cup powdered sugar

1/3 cup flour

1/2 cup sugar

2 cups milk

3 beaten egg yolks

2 tablespoon butter or margarine

1/2 teaspoon vanilla

Mix peanut butter and powdered sugar until mealy. Set aside. In saucepan make custard filling, adding egg yolks last, then add butter/margarine, and vanilla.

Sprinkle 1/2 of peanut butter mixture on baked crust. Pour custard on top of peanut butter mixture, sprinkle remaining peanut butter mixture on custard.

Top with meringue, bake until meringue is brown.

PINTO BEAN CASSEROLE

1 lb ground beef

2 cans pinto beans (don't drain)

1 can rotel tomatoes

1 can cream of mushroom soup

Tbsp Salsa

1 med onion chopped

1 1/2 cup-2 cups grated Monterey Jack cheese

1 Jiffy corn bread mix (directions on box) salt and pepper to taste

Brown ground beef and onion. Drain. Add beans, rotel, mushroom soup, salsa, salt and pepper. Mix well. Put in a large casserole dish (mixture will be thin). Add cheese over mixture. Top with cornbread mixture. Bake at 350 degrees for approximately 45 minutes.

HEAVENLY ICE CREAM

12 (1 3/4) Milky Way Candy bars or 6 big bars

1 (14 OZ) Eagle Brand milk

3-4 quarts of milk

1 (5.5) can of chocolate syrup

COMBINE CANDY AND EAGLE BRAND MILK INTO SAUCEPAN OVER LOW HEAT UNTIL CANDY
MELTS. COOL- STIRRING OCCASIONALLY.

ADD ONE QUART OF MILK TO CANDY MIXTURE, BEAT UNTIL WELL BLENDED.

POUR INTO 1 GALLON ICE CREAM FREEZER-POUR CHOCOLATE SYRUP. CONTINUE TO FILL
THE ICE CREAM CONTAINER WITH MILK TO THE FILL LINE. FREEZE ACCORDING TO FREEZER
DIRECTIONS.

CORN SALAD

2 cans of whole kernel corn

1 red pepper-chopped

1 green pepper-chopped

1 onion-chopped

1 cup grated cheddar cheese

1 cup mayonnaise

Mix together. Before you serve lightly crush one bag of Chili Cheese Fritos. Mix together and serve.

GREEN BEAN BUNDLES

2 cans whole green beans, drained

1 lb. bacon cut in half

1 stick margarine

1/2 - 3/4 cup brown sugar

1/2 tsp garlic powder

Wrap 10-12 green beans in half slices bacon and secure with toothpick. Salt and Pepper. Melt margarine and sugar with garlic and spoon over green bean bundles. Bake at 350 degrees, rotating to get bacon cooked.

STRAWBERRY COBBLER

By: Patricia Johnson

It is almost strawberry time and this delicious recipe from women's committee member Patricia Johnson will sure be welcome at your table. These wonderful berries can be found at your local farmer's market or roadside market locations very soon. In Muhlenberg County visit Lost Valley Farms in Bremen who is a member of the Roadside Market Program, they will have berries in May, you may give them a call at 525-9720 for hours of operation and check the availability of fruit.

Fruit Filling:

1 cup water

1/2 cup sugar

1 tablespoon arrowroot

16 ounces fresh strawberries, rinsed, tops removed and sliced in half.

Cobbler topping

1 cup flour

2 teaspoons baking powder

1/3 cup oats

3 tablespoons brown sugar

1/2 teaspoon kosher salt

4 tablespoons butter

Cooking Instructions

1. Preheat oven to 400 degrees, butter a medium size baking dish and set aside.
2. In small saucepan, whisk together water, sugar and arrowroot over medium heat until sugar dissolves and sauce thickens.

3. Add strawberries and coat well. Simmer on low heat until berries soften slightly, about 3 minutes. Pour berry mixture into baking dish.

4. To make cobbler topping; Sift flour, baking powder, oats, brown sugar and salt together in a medium bowl.

5. Spoon cobbler mixture over strawberries, Bake in oven for 40-45 minutes, until topping crusts over and gets firm.

FRESH PEACH COBBLER

2 large peaches, peeled and sliced

1 1/2 cups sugar, divided

1/2 cup butter, melted

1 cup all purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

Dash of ground nutmeg

3/4 cup milk

Directions

In a bowl, combine peaches and 3/4 cup sugar; set aside. Pour butter into an 8 in square baking dish. In a bowl, combine flour, baking powder, salt, nutmeg and remaining sugar; stir in milk just until combined. Pour over butter. Top with the peaches. Bake at 375 degrees for 45-50 minutes or until golden brown.

Submitted by: Mary Kate Kordes