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## Baked Beans

Sabrina Gaskill

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350 degrees

28	oz can	Bush's Vegetarian Baked Beans	
1/2	cup	catsup	
2	tsp	mustard	
1/4	cup	brown sugar	or to taste
2	Tbsp	Worcestershire sauce	
2	Tbsp	green bell pepper	chopped
3	Tbsp	onion	chopped

Mix together. Bake at 350 degrees for about a hour. May add beef hot dogs.

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## Baked Corn Casserole

Julie DuCheney

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1	cup	creamed corn	
1	cup	whole kernel corn	
18	ozs	sour cream	
1/3	cup	sugar	
1/2	stick	butter	
2		eggs	
1	box	Jiffy Muffin Mix	

Grease large casserole dish. Mix together the corns and sugar. Beat eggs, add sour cream until well mixed. Add to the corn. Cut butter into small slices and add to mixture. Stir in 1/2 the muffin mix. Stir this all together. Add the rest of the corn muffin mix on top.

This can be done in crockpot on high.

## Baked Stuffed Tomatoes

Cyndi Mehta

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350 degrees

whole, fresh tomatoes	
salt & pepper	to taste
cheese	shredded
seasoned croutons	
onions	chopped
bacon	cooked and crushed

Wash tomatoes and remove tops. Scoop out pulp, leaving a 1/2" wall in tomatoes. Place each tomato 'shell' into a muffin tin (for baking) Drain tomato liquid In a blender or processor, chop tomato pulp. to tomato mixture, add salt, pepper, crushed bacon and chopped onions. In the tomato 'shells', place 3-4 seasoned croutons In each tomato, scoop in the blended pulp mixture up to nearly full. Top each filled tomato, in the muffin tin, with shredded cheese.

Add a pinch of garlic, thyme...whatever. Keep in mind, extra seasoning will depend on what type croutons you use. This recipe is wide open to taste.

My best guess...I'm not the original author, but 'stuffed veggie' recipes I'd tried were rather bland. (Squashes are for bread!) This contribution is to hopefully appease the pizza-yearning in all of us, with a tad of health-food freshness. It is very much left to the 'sculptor' to adapt and please the taste buds.

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## Broccoli Casserole

Debby Taylor

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325 degrees

2	pkgs	chopped broccoli	cook and drain
2	Tbsp	onion	minced
1	can	cream of celery soup	
1	cup	mayonnaise	
2		eggs	well beaten
TOPPING:			
2	Tbsp	butter or margarine	melted
		Ritz Crackers	crushed
1	cup	cheddar cheese	grated

Mix the first 5 ingredients all together. Combine cracker crumbs and melted butter. Sprinkle over mixture.. Top with the grated cheese. Bake at 325 degrees for hour.

It was a favorite of my Mom.

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## Broccoli Casserole

Opal Roat Perry

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2	10 oz pkgs	frozen broccoli	
1	can	mushroom soup	
1/4	cup	cheese	cut or shredded
		onion powder	

Cook broccoli until tender, about 5 minutes. Add soup and cheese - a little milk. Sprinkle 1/4 cup Pepperidge Farm Dressing with melted butter on top. Bake at medium heat until bubbly.

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## Broccoli Cauliflower Casserole

Opal Roat Perry

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	350 degrees		2 quart casserole
2	lb Bag	frozen broccoli and cauliflower	
1	can	sliced water chestnuts	drained
1	can	cream of mushroom soup	
2	cups	cheddar cheese	shredded
1	can	onion rings	

In a sauce pan, steam the broccoli - cauliflower until it just breaks apart and is partly done. In a 2 quart casserole, sprayed with vegetable spray, mix the water chestnuts, soup, cheese and drained broccoli - cauliflower. Bake at 350 degrees for 20 minutes, then remove and place the onion rings on top, and place back in the oven for another 10 minutes.

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## Broccoli Rice Casserole

Louise Perry

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	350 degrees		
1	box	broccoli florets	slightly thawed
1	cup	minute rice	
1	can	cream of chicken soup	
1/2	cup	sharp cheddar cheese	shredded
1/2	cup	onion	chopped
1/2	stick	margarine	

Combine all ingredients and bake for 1 hour at 350.

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## Cabbage Cucamonga

Vivian Hale

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350 degrees		7 x 9 or 8 x 8 inch baking dish	
1 1/2	lbs	potatoes	2 or 3
		butter	
		milk	
		salt and pepper	to taste
1	Tbsp	olive oil	
1	lg clove	garlic	minced
1/2	small head	cabbage	thinly sliced
1	cup	cheddar cheese	shredded
1	Tbsp	sweet paprika	optional

Cook peeled and quartered potatoes in 2 inches of simmering water until soft. Drain and mash with butter, milk, salt and pepper. Preheat oven to 350 degrees. Grease a 7x9 inch baking dish or 8-inch square dish. Spread mashed potatoes on the bottom of the greased pan. Heat oil in a large skillet. Add garlic. Add cabbage and stir and cook just until the cabbage wilts. Do not overcook. Sprinkle generously with pepper; stir to mix. Spoon cabbage mixture onto the potatoes, spreading to cover the potatoes. Add an even layer of cheddar cheese. Sprinkle top lightly with paprika. Cook 20 to 25 minutes or until heated through and the cheese has melted.

I often use left-over mashed potatoes for this. The recipe calls for a rectangular or square pan. I usually use a casserole dish that will hold however many potatoes I have on hand.

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## California Blend Casserole

Ruby Hale

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350 degrees			
1	pkg	California Blend Vegetables	
1	can	cream of mushroom soup	
1	small can	Cheese Whiz	
1/4	cup	onion	chopped

Mix all together. Pour into large casserole and bake at 350 degrees until veggies are done.

## Carrots Au Gratin

Arlene Williamson

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350 degrees

4 or 5	large	carrots	cook and drain
1	can	cream of celery soup	
		County Line cheese	shredded
3	slices	bread	toasted & crumbles
1	stick	oleo	melted

Cook and drain carrots. Place in greased casserole. Spread undiluted can cream of celery soup over carrots. Put shredded cheese over soup. Mix the melted oleo and bread crumbs together and put on top of the cheese. Bake at 350 degrees for 30 minutes.

A good way to get rid of carrots This is really good.

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## Cheesy Broccoli Casserole

Opal Roat Perry

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325 Degrees

9 x 13 pan

1/4	cup	onion	chopped
6	Tbsp	butter	
2	Tbsp	flour	
1/2	cup	water	
8	ozs	processed yellow cheese	cubed
10	oz pkg	frozen broccoli	thawed
3		eggs	well beaten
		buttered breadcrumbs	

Sauté onions in 4 Tbsp butter until soft. Stir in flour and water. Cook over low heat, stirring until sauce is thick (comes to a boil). Blend in cheese. Combine sauce and broccoli, add eggs and mix gently. Empty into greased 9 x 13 pan and sprinkle with butter crumbs. Bake at 325 for 45 minutes.

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## Cheesy Potatoes

Kae Taylor

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	350 degrees		9 x 13	
5	lbs or 9	large potatoes		cooked and mashed (approx. 30 mins)
3	8 oz pkgs	cream cheese		
1	cup	sour cream		
2	tsp	onion salt		
1	tsp	regular salt		
1/4	tsp	pepper		
2	Tbsp	butter		

Mix together. Place in 9x13 dish, cover with foil. Bake at 350 degrees until hot clear thru.

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## Cheesy Potatoes

Staci Jones

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	350 degrees		9 x 13 pan	
1	bag	shredded potatoes		
1	stick	oleo		melted
2	cans	cream of chicken soup		
8	ozs	sour cream		
1	bag	shredded cheddar cheese	2 - 3 cups	

Mix all the ingredients in a large mixing bowl, add salt and pepper. Place into a 9 by 13 pan and bake at 350 for approximately 45 minutes.

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## Chili Cheese Squares

Sabina Cheryl Johnson

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350 degrees  
9x9 greased pan

8		eggs
1/2	cup	flour
1	tsp	baking powder
3/4	tsp	salt
3	cups	Monterey Jack Cheese
12	ozs	cottage cheese
8 oz		green chilies
		diced

Beat eggs in large bowl till light (4 to 5 Min.) Mix together flour, baking powder and salt. Add to eggs, fold in cheese and chilies. Pour into 9 x 9 greased pan. Bake 350 degrees for 40 minutes. Cool 10 minutes, and cut into small squares, serve hot.

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## Creamed Corn

Amy Hyitt

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350 degrees

10 oz	can	whole kernel corn
10 oz	can	creamed corn
1	stick	butter
1/3	cup	milk
8	oz box	Jiffy corn bread mix

Mix together. Bake at 350 degrees for 45 minutes.

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## Creamy Broccoli

Opal Roat Perry

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400 degrees		1 1/2 quart round casserole
2	pkgs	frozen broccoli spears
1	can	cream of mushroom soup
1/4	cup	milk
1/2	cup	cheddar cheese
1	cup	Bisquick
1/4	cup	butter

Heat salted water to boiling point. Add broccoli, cover and cook until stems are tender (5-10 minutes). Drain broccoli, place in 1 1/2 quart round casserole dish. Beat soup and milk until smooth, pour over broccoli. Sprinkle with cheese. Mix Bisquick with butter until crumbly, sprinkle over cheese. Bake at 400 until crumbs are light brown (about 20 minutes).

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## Creamy Cucumbers

Kae Taylor

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3	Tbsp	Miracle Whip	
2	Tbsp	vinegar	
2	Tbsp	sugar	
2	Tbsp	milk	
		salt and pepper	to taste
		cucumbers	
1		onion (optional)	

Mix and pour over cucumbers that have been peeled and sliced. Can also add 1 onion.

## Four Bean Casserole

Doris Taylor

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350 degrees		casserole dish	
1/2	lb	bacon	
1	medium	onion	chopped
3/4	cup	brown sugar	
1/2	cup	vinegar	
1	tsp	garlic salt	
1	tsp	dry mustard	
16	oz can	green beans	drained
16	oz can	yellow wax beans	drained
16	oz can	lima beans	drained
1	can	baked beans	

Fry bacon, drain. Add chopped onions, brown sugar, vinegar, salt and dry mustard. Simmer covered for 20 minutes. Add beans. Bake in a casserole dish at 350 degrees for 1 hour.

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## Freezer Corn

Brenda Berres

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18	cups	RAW corn	About 30 ears
1	lb	butter	
1	pint	half and half	

Cut raw corn from the cob. Put in large roaster. Add butter and half & half. Bake in roaster at 325 for 1 hour, stirring every 15 minutes. Remove corn from the roaster and cool completely. Put in freezer bags and freeze

This recipe was given to me by my best friend in the world, Kathy Schadt. We have made this every summer and is pretty tasty during the winter. It was even a big hit at Amy's wedding a couple years ago!

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## Freezer Cucumbers

Ruby Hale

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4	cups	cucumbers	sliced
2	cups	onions	sliced
4	tsp	table salt	
2	Tbsp	water	

In large bowl (not aluminum) let stand 2 hours. Stir occasionally. Drain: Add 1 cup sugar, 1 tsp. Dill weed or seed., 1/2 cup vinegar. Stir until sugar dissolve. Pack veggie and liquid in boxes and freeze.

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## Gloria's (John's Mom) Dumplings

Linda Bennett

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3 1/2	cups	flour
2	sticks	butter
		milk
		chicken or turkey broth

Cut butter into flour, as if making pie dough. Add enough milk to make a dough. Roll out about 1/8 inch thick; cut into small squares. Let set for about 30 minutes. Drop into simmering chicken or turkey broth. Cook at least 6 minutes (the longer they simmer, the better they get. just don't simmer until the broth is gone!)

Here in "the South", dumplings are flat instead of little balls of dough. John's mother would make gallons of these for every holiday, and the kids would eat them like crazy.

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## Grandma Opal's Homemade Noodles

Brock Profit

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2 eggs beaten  
dash of salt  
4 Tbsp milk  
2 cups flour

Combine eggs, salt and milk. Add enough flour to make a stiff dough. Roll out on floured cloth. Cut thin and keep well floured. Drop in boiling beef broth. Cook until done.

These were the best noodles in the world--always served over Grandma's mashed potatoes

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## Harry's Beans

Scott & Stephanie Taylor

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Pre-heat oven to 350 small casserole

1 can baked beans  
1/4 cup salsa  
dash mustard

Stir together ingredients. Bake 30 minutes at 350 degrees. Or micro for 8 minutes, stirring after 4 minutes.

A tasty twist to Boston baked beans from Stephanie's Uncle in Boston.

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## Hash Brown Potato Casserole

Kae Taylor

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350 degrees 9 x 13 baking dish

1 can cream of mushroom soup  
1 stick margarine melted  
1 pint sour cream  
1 1/2 cups colby cheese shredded  
2 lbs frozen hash brown potatoes

Mix all ingredients. Pour in 9 x 13 greased baking dish. Bake at 350 degrees for 45 minutes. Sprinkle 1/2 cup additional shredded cheese on the top and bake 15 minutes more.

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## Hash Brown Potato Casserole

Becky Knight

350 degrees

24 - 32	oz pkg	hash browns	
8	ozs	cheddar cheese	cubed or grated
1	can	cream of chicken soup	
2	cups	sour cream	
1/2	cup	onion	chopped
1/3	cup	butter	melted
1	tsp	salt	
1/2	tsp	pepper	

Combine all above ingredients in casserole dish. Top with 2 cups corn flakes or potato chips or bread crumbs and 1/4 cup melted butter.

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## Kansas Corn

Cindy Hakes

325 degrees

2 quart baking dish

1	can	cream corn	
1	can	corn	
1	small can	evaporated milk	
2		eggs	beaten
4	Tbsp	butter	melted
2	Tbsp	onions	minced
1/2	tsp	salt	
1/4	tsp	pepper	
2	cups	crackers saltines	crushed
12	ozs	Swiss or natural brick cheese	cubed

Mix 1st 8 ingredients; add crackers and cubed cheese

I add 2 kinds of cheese ( mozzarella and cheddar) and instead of saltine crackers I use Better Cheddar crackers.

## Kentucky Spoon Bread

Ruby Hale

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350 degrees

1	stick	oleo
2		eggs
8	oz can	cream style corn
8	oz can	whole kernel corn
8	ozs	sour cream
8	oz pkg	corn muffin mix

Melt oleo, beat eggs slightly; add eggs to oleo. Add other ingredients and mix well. Pour into a buttered casserole and bake 35 minutes at 350 degrees.

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## Mashed Potatoes

Daniel Perry

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Take a few potatoes and take off the backs. Put them in a little pan and cook on the stove for one hour. Put the cooked potatoes in another pan and mash them with a mixer. Serve with a glass of milk

This was his own recipes for pre-school.

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## Mexican Corn on the Grill

Sabrina Gaskill

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6	ears	corn	
		salt & pepper	
1	stick	butter	
		parmesan cheese	
		light mayo (optional)	
		chili powder	best is from Mexican grocery
12		ice cubes	
		aluminum foil	

1. Tear off 6 - 12"x8" pieces of foil. 2. Wash the corn to get wet. 3. Place one ear of corn on each piece of foil. 4. Season each ear w/mayo (optional), salt & pepper, chili powder and parmesan cheese. 5. Cut up 2 - 3 slices of butter in each foil. 6. Place 2 ice cubes in each foil. 7. Wrap corn completely in foil (so water doesn't come out when heated). 8. Cook on preheated grill about 12 minutes turn and cook 12 more minutes on the other side. 9. Unwrap add a bit more seasoning and serve.

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## Original Green Bean Casserole

Opal Roat Perry

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	350 Degrees		1 1/2 quart Casserole
2	16 oz cans	green beans	drained
3/4	cup	milk	
1	can	cream of mushroom soup	
	dash	pepper	
1	can	French Fried Onions	

Combine beans, milk, soup, pepper and 1/2 can of French fried onions. Pour into a 1 1/2 quart casserole. Bake uncovered at 350 for 30 minutes. Top with remaining onions and bake 5 minutes longer.

Makes 6 servings

## Pickled Beets

James Taylor

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2	cups	vinegar	
2	cups	water	
1 1/2	cups	sugar	
2	tsp	salt	
1		onion	chopped
8 - 10		cloves	
1	Tbsp	mustard seed	
1	tsp	celery salt	
		pepper	
		red beets	

Peel and cut up red beets into chunks. Mix water, vinegar, sugar, salt, onion, cloves, mustard seeds, celery salt and pepper to a boil and boil 3 minutes. Add red beets (red food coloring optional if desired) and cook for an additional 3 minutes. Put in hot jars and seal immediately.

Open a jar of these beets and add boiled eggs and store in the refrigerator for some good pickled eggs.

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## Pineapple Dressing

Aleda Hale

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400 degrees		8 x 8 pan	Great with ham or roast pork
4	slices	bread	crumbled
16	ozs	pineapple	crushed
1	cup	sugar	
1	stick	butter	

Mix 1st 3 ingredients and pour in pan, dot with butter. Bake until it looks waxy.

From a good friend's Grandma.

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## Rice Parmesan

Cyndi Mechta

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1	Tbsp	butter	
1	cup	onion	chopped
1	clove	minced garlic	
1	cup	water	
13 3/4	ozs	chicken broth	
1/2	tsp	salt	
1/8	tsp	pepper	
1	cup	long grain rice	
1/4	cup	parmesan cheese	

Melt butter, add onion and sauté until soft. Add garlic, broth, water, salt & pepper. Bring to a boil. Add rice, cover & simmer for 25 minutes (until rice is done) Remove from heat...fluff rice, stir in cheese and serve. serves 6, 170 calories per serving

I don't rightly recall where I found this recipe...most likely from any random cookbook. But this is a tasty side dish, and a nice compliment to any poultry main recipe.

Believe it or not!!! This little dish is just as good, if not better, nuked the next day. Perhaps add another dash of Parmesan and it's a quick fix for hunger pangs.

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## Scalloped Pineapple

Kathy St Laurent

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350 degrees		pie pan	
1	cup	sugar	
1/2	cup	butter	melted
3		eggs	beaten
1	small can	crushed pineapple	slightly drained
6	slices	white bread	torn in pieces
1/4	cup	milk	

Cream together sugar and butter - add eggs, pineapple, bread and milk. Mix thoroughly and pour into a greased pie pan. Bake at 350 degrees for 45 minutes.

Side dish at Easter time. It is great with ham. No special story other than a Easter dish.

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## Spinach Casserole

Aleda Hale

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350 degrees		9 x 13 pan	
1	stick	butter	cold, cubed
3/4	lb	colby or American cheese	
5		eggs	
2	pints	small curd cottage cheese	
6	Tbsp	flour	
2	pkgs	frozen chopped spinach	thawed and drained

Grease a 9 x13 pan put butter and cheese in the pan, mix other ingredients together and pour over bake at 350 degrees for 1 hour

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## Sweet Potato Casserole

Sabina Cheryl Johnson

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350 degrees			
3	cups	sweet potatoes	cooked and mashed
1	cup	sugar	
1/4	cup	margarine	softened
1/4	tsp	salt	
1/2	cup	evaporated milk	
Topping			
3/4	cup	light brown sugar	
1/4	cup	all purpose flour	
1/4	cup	margarine	softened
1	cup	pecans	halves

Combine mashed sweet potatoes, sugar, butter, salt, and evaporated milk; mixing until creamy. Turn mixture into a buttered 1 1/2 qt. Casserole dish.

### Topping:

Combine brown sugar, flour, butter, and pecans. Crumble mixture by hand and spread over casserole. Bake at 350 degrees for 45 minutes.

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## Yellow Squash Casserole

Angela (Taylor) Zinsli

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350 degrees

7	oz pkg	corn bread mix	
1/4	cup	butter	melted
2	lbs	yellow squash	sliced
1	small	onion	chopped
1	cup	sour cream	
1	can	cream of chicken soup	
1 1/2	cups	cheddar cheese	shredded

Make corn bread mix as directed, then crumble, toss with butter.

Cook squash and onion until tender. Mix with all of other ingredients except 1/2 c. of cheese. Put into baking dish and sprinkle with rest of cheese. Bake at 350 degrees or until hot in middle.

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## Zesty Swedish Cucumbers

Doris Taylor

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4	medium	cucumbers
		water
1	tsp	salt
1	cup	white vinegar
1/2 - 2	cup	sugar
8	whole	allspice
8		peppercorns
3		bay leaves

Peel cucumbers, score them lengthwise with a fork. Cut into thin slices, in a container mix cucumbers with enough water to cover and add salt. Refrigerate 1 hour. In bowl mix vinegar, sugar and spices. Stir until sugar dissolves. Drain and rinse cucumbers. Add to vinegar mix. Cover and refrigerate overnight. Remove and discard bay leaves. Will keep in refrigerator up to 7 days.