
Cracker Jack

Iva Perry

200 degrees

2	cups	brown sugar
1/2	cup	white Karo
1	stick	oleo
1	tsp	soda
1	tsp	cream of tarter

Cook sugar, syrup, oleo, cream of tarter to a boil. Boil 5 minutes. Remove from heat and stir in soda, stir into 6 qt. popped corn. Spread on a cookie sheet. Bake at 200 for 1 hour. Remove from cookie sheet and separate like cracker jack

Darn Goods

Scott & Stephanie Taylor

1	cup	Bisquick	
1	tsp	cinnamon	
		warm water	until doughy
1/4	cup	butter or margarine	
1 1/2	cups	powdered sugar	
		milk	
1	tsp	vanilla	

Add warm water to Bisquick and cinnamon until doughy. Form small balls and drop into hot deep fat fryer. Place on paper towel when done and then frost while still warm.

Frosting - Butter cream

Mix butter, powdered sugar, vanilla together until creamy, add small amount of milk if needed for texture.

These make great tasting little donut holes. They were a favorite treat at college because they were cheap and easy to make. The recipe originated with the Girl Scouts who would make them on their camp outs. I was glad that one shared the recipe with me.

Henry's Trail Mix

Henry Ulrich

Cheerios Cereal
Kix cereal
dried apples
chocolate chips

Mix any amount of each of the ingredients together. Place mixture on a tray and eat with fingers.

Henry will be one year old on October 6, 2006, so his cooking skills are still limited. This is his first attempt at creating a recipe.

Hoosier Deer Jerky

Randy Taylor

Dehydrator

3	lbs	deer jerky meat
2	Tbsp	Worcestershire sauce
2	Tbsp	hickory smoked salt
2	Tbsp	onion powder
1	Tbsp	garlic powder
1	Tbsp	mustard powder

Refrigerate overnight Next day mix jerky meat and spices in bag. Put meat on a dehydrator. Cook 8 hours

Microwave Popcorn

Jayde DuCheney

1 pkg Microwave Popcorn

Get popcorn out of pantry. Have daddy pick you up so you can reach the microwave. Open microwave and put popcorn inside. Push start. Start counting. Scream and clap excitedly when the microwave beeps. Add salt and enjoy. :)

Nuts & Bolts

Teresa (Taylor) Betz

250 degrees

1	box	Cheerios
1	box	wheat chex
1	box	Rice Chex
1	box	Corn Chex
1	bag	pretzels
2	pkgs	mixed nuts
4	sticks	margarine
7	Tbsp	Worcestershire sauce

Mix the Dry ingredients together. Melt margarine and Worcestershire Sauce. Pour the margarine mixture over the dry ingredients. Bake 250 for 2 hours, stir every 1/2 hour.

Pay Day Mix

Brenda Berres

5	cups	Rice Chex
2	cups	peanuts
1	cup	sugar
1	cup	white Karo
1	tsp	vanilla
1	cup	peanut butter

Mix together rice chex and peanuts and set aside. Heat sugar and Karo together. Stir until mixture starts to boil. Boil for 1 minute without stirring. Add vanilla and peanut butter, stir until peanut butter melts. Pour mixture of chex mix and peanuts and mix well. Spread on foil to cool. (if you can keep your hands out of it that long!)

Peanut Butter Popcorn

Louise Perry

1	cup	white sugar
1	cup	light Karo
1	cup	peanut butter
1	tsp	vanilla
		Large bowl of popcorn

Bring to boil the sugar and the Karo. Boil for one minute and remove from heat. Stir in peanut butter and vanilla. Pour mixture over the bowl of popcorn. Enjoy!!

Pop Tarts

Scott & Stephanie Taylor

350			Toaster
2	cups	pastry flour	
2	tsp	baking powder	
3/4	tsp	salt	
6	Tbsp	shortening	
3/4	cupp	milk	
1		egg	beaten

Sift together flour baking, baking powder and salt, cut in shortening until crumbly. Pour in milk and mix with spoon to combine. Turn out onto floured surface and knead 10 to 20 times.

Roll out to less than 1/8 inch thick cut into 4x5 rectangles. Spread filling on one rectangle, paint edges with egg, dock a second rectangle and place over filling, pressing to remove air and sealing around edge. Crimp edge with fork.

Bake on cookie sheet at 350 degrees for 20 minutes, cool completely and reheat in toaster.

Fill these with Scott's Baked Apple butter, Oh baby, bye bye Kellogg's.

Popcorn

Andrew Perry

3 pcs popcorn

Put 3 pieces of popcorn in the baker for 3 hours. Put in a bowl. Put butter, salt, pepper and sugar on it. Eat it with your fingers. 4 pieces of popcorn each. Drink it with Dr. Pepper. (Adults should not have more than 60 cans- Kids should not have more than 98 cans)

This was his own recipe when he was in pre-school

Puppy Chow

Joy Taylor

12	ozs	chocolate chips
1	stick	margarine
1	cup	peanut butter
1	large box	Crispex
3	cups	powdered sugar

Melt the chocolate chips, margarine and peanut butter in the Microwave for 1 1/2 - 2 minutes. Pour over the Crispex. Pour the cereal mixture into a brown paper sack that has 3 cups powdered sugar: shake until the cereal is covered. Dry on cookies sheets and store in covered containers.

Puppy Chow

Drew DuCheney

1	cup	peanut butter
1	cup	chocolate chips
1	stick	butter
7	cups	Rice Chex
		powdered sugar

Melt peanut butter, chocolate and butter in microwave. Stir in cereal. Cool. Put chex mix in paper bag with powdered sugar. Shake well until chex is coated. Spread on waxed paper until cool.

Puppy Chow

Allyson Evans & Marissa Miller

10 - 11	cups	Rice Chex
12	oz pkg	chocolate chips
1/2	cup	peanut butter
1	stick	butter
2	cups	powdered sugar

Melt chocolate chips, peanut butter, and butter: stir until smooth. Put the Rice Chex and the chocolate mixture into a large bowl and stir until cereal is coated with mixture. Then put the cereal mixture in a bag with powdered sugar and shake until mixed. Lay on wax paper for 30 minutes to dry.

Spiced Nuts

Diane Perry

		Sift together:
2	cups	sugar
3	Tbsp	cinnamon
1/2	tsp	cloves
2	tsp	salt
1/2	tsp	ginger
1	Tbsp	nutmeg
		Beat until bubbly:
2		egg whites
2	Tbsp	water

Put half of sugar mixture into pan. Dip favorite nuts (I use pecans) into egg white mixture then into bowl with remaining sugar.

Sugared Nuts

Teresa (Taylor) Betz

225 degrees

1		egg white
1	tsp	water
1	lb	nuts
1/2	cup	sugar
1/4	tsp	salt
1	tsp	cinnamon

Beat together until frothy, egg white and water. Add nuts. Stir to coat. Mix sugar, salt and cinnamon and add to mixture. Spread on cookie sheet and Bake for 1 hour stirring every 15 minutes.

Toasty Nut Granola

Angela (Taylor) Zinsli

350 degrees

13 x 9 glass baking
dish

6	cups	oats
1/2	cup	brown sugar
3/4	cup	wheat germ
1/2	cup	coconut
1/3	cup	sesame seeds
1	cup	pecan pieces
1/2	cup	vegetable oil
1/3	cup	honey
1 1/2	tsp	vanilla

Use glass baking dishes. Heat oats in ungreased 13 x 9 pan @ 350 degrees for 10 min. Combine oats, brown sugar, wheat germ, coconut, sesame seeds and nuts. Add oil, honey and vanilla. Mix until coated. Divide mixture into two pans equal parts and bake 20-25 minutes. Stir frequently. Cool and stir until crumbly. Store in fridge.

Van Wert County Fair Funnel Cakes

Louise Perry

3		eggs
2	cups	milk
1/3	cup	sugar
4	cups	flour
		dash of salt
2	tsp	baking powder
		powdered sugar
		Crisco Oil

Beat eggs and add milk. Combine sugar, salt, baking powder and flour and add to milk mixture. Mix batter until smooth. Drop from a funnel into oil heated to about 375.(use iron skillet) Hold finger on bottom of funnel to control the batter flow. Make design by swirling batter outward, gradually enlarging the circle or crisscrossing. Fry until golden brown. Remove from hot oil and drain on a paper towel. Sprinkle with powdered sugar while warm. YUMMY!!