

# HOME FOR THE HOLIDAYS

RECIPE BOOK



DECEMBER 2019

# Sour Cream Coffee Cake

## Ingredients:

2 cups granulated sugar

2 quarters unsalted butter

2 eggs

2 cups sour cream

1 tablespoon vanilla

2 cups all-purpose flour

1 tablespoon baking powder

¼ teaspoon salt Cream butter and sugar.

## Instructions:

Add eggs and beat. Add sour cream and vanilla, beat well.

Combine dry ingredients, then FOLD into wet ingredients. You'll have about six cups batter. In a separate bowl, mix sugar with cinnamon and pecans for filling/topping. Grease and flour a tube pan. Put one half of the batter in the pan and sprinkle one half plus a little more or filling/topping over the batter. Put remaining batter in pan and sprinkle on the rest of the filling/topping. Bake at 350 degrees for 50-60 minutes.

## Filling/Topping:

2 cups chopped pecans or walnuts, ¾ cup granulated sugar, 1 tablespoon cinnamon.

# Chocolate Oatmeal Cake

## Ingredients:

- 1 cup rolled oats
- 1 1/2 cups boiling water
- 1 1/2 cups sugar
- 2 eggs
- 1 cup flour
- 1/2 cup cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla

## Instructions:

Mix rolled oats and boiling water together. Set aside. Cream shortening with sugar and eggs. Add the oatmeal mixture along with flour, cocoa, baking soda, salt, and vanilla. Beat until smooth. Pour into a greased and floured pan and bake at 350 degrees for 35 minutes.

## Filling/Topping:

- 1 cup powdered sugar
- 2 cups coconut
- 2 tablespoons butter
- 1/2 cup milk

Mix well and boil until thick, about six minutes.

# Butterscotch Pie

## Ingredients:

1/4 cup corn starch (1/3 flour)  
1 cup medium brown sugar  
1/4 tsp salt  
2 cups milk  
3 slightly beaten egg yolks  
3 tablespoons butter  
1/2 tsp vanilla  
9 inch pie shell

## Meringue:

3 egg whites  
6 tablespoons sugar

## Instructions:

Mix corn starch, sugar, and salt- add milk. Cook until thick & boils. Cook 2 minutes, remove from heat. Add small amount to yolks, stir into hot mix. Bring to boil and stir constantly. Remove from heat, add butter and vanilla. Pour into shell. Beat egg whites, then add sugar. Bake 350 degrees for 12-15 minutes.

# Turkey Bolognese & Rotini

## Ingredients:

2 tbs. EVOO  
2 carrots, chopped  
2 stalks celery, chopped  
1/2 large onion, diced  
4-5 garlic cloves, minced  
1.5 lb ground turkey  
1 tbs. italian seasoning  
1 tbs. smoked paprika  
1 tsp cinnamon  
1 (26 oz) jar of marinara  
1 cup chicken stock  
1 bay leaf  
1 pound rigatoni  
coarse salt and fresh ground pepper

## Instructions:

Heat the oil in a large skillet over medium-high. Add the carrots, celery, and onion. Season with a pinch of salt and pepper and saute for six minutes, letting the veggies soften. Add the garlic and saute another 30 seconds

Add the turkey and brown, incorporating the veggies, until there is no pink remaining. Add the Italian seasoning, paprika, and cinnamon.

Add the marinara, chicken stock, and bay leaf. Simmer on low for an hour. Bring large pot of salted water to a boil. Add the rigatoni and cook until al dente.

# Coconut Delite Pie

## Ingredients:

1 Eagle brand milk  
8 oz. cream cheese (soft)  
1 cup chopped pecans  
16 oz. Cool Whip  
14 oz. coconut  
1 tablespoon butter  
1 jar caramel ice cream topping  
2 graham cracker crusts  
\*makes two pies\*

## Instructions:

Melt butter in a small skillet on medium heat. Add pecans and coconut. Toast mixture until browned. Mix softened cream cheese and condensed milk until smooth. Fold in cool whip until blended well. Divide filling in crusts, sprinkle coconut/pecan mixture over filling. Drizzle caramel over pie to your liking.

# Shrimp and Grits Dressing

## Ingredients:

1 lb peeled, medium raw shrimp  
3 cups chicken broth  
1/2 tsp salt  
1/4 tsp ground red pepper  
1 cup uncooked regular grits  
1/2 cup butter  
3 large eggs, slightly beaten  
1 red bell pepper, diced  
1 cup fine, dry breadcrumbs  
1 cup chopped green onions  
1/2 cup ground Parmesan cheese

## Instructions:

Preheat oven to 325 degrees. Devein shrimp, if desired.

Bring broth and next 2 ingredients to a boil in a large saucepan over medium-high heat. Whisk in grits, and return to a boil; reduce heat to low, and stir in butter. Cover and simmer, stirring occasionally. 10 minutes or until liquid is absorbed. Remove from heat.

Stir together eggs and next 4 ingredients in a large bowl. Gradually stir about one-fourth of hot grits mixture into egg mixture; add egg mixture to remaining hot grits mixture, stirring constantly. Stir in shrimp until blended. Pour grits mixture into a lightly greased 11 x 7 in baking dish. Bake at 325 for 55-60 minutes or until mixture is set. Let stand 10 minutes.

# German Cherry Tarts

## Ingredients:

1 1/8 lb plain flour  
2 tsp baking powder  
5.5 oz sugar  
1 packet Oetker vanilla sugar  
2 eggs  
9 oz butter

## For Decorating:

Icing sugar  
Cherry preserves

## Instructions:

For the pastry, mix and sift together the flour and baking powder on the table. Make a well in the center and pour in the sugar, vanilla sugar, and eggs. Draw in some of the flour from the sides of the well to mix with these ingredients to form a thick paste. Cover with the cold butter, cut into small pieces and cover the whole with more of the flour. Starting from the middle, work all these ingredients quickly with the hands into a smooth firm paste. If it should stick, cool well through from some time.

Roll out the pastry thinly and cut out with round shapes and ring shapes of the same size. Lay them on a baking sheet and bake until golden. When they have cooled, brush the round shapes with jam and lay a ring on top of each. Dust with icing sugar or brush with icing.

Bake at 350 for 8-10 minutes.



# Oyster Giannini

## Ingredients:

24 fresh oysters

1/2 cup pesto

1/2 cup fresh grated parmesan cheese

1 cup fresh bread crumbs

2 tablespoons olive oil

## Instructions:

Preheat oven to 450 degrees. Rinse and open the oysters, leaving them on the half shell and being careful to keep their juices in the shell. Place the oysters on a baking sheet, lined with aluminum foil, bunched up to make "beds" for oysters.

Balance them to keep the juices from spilling out. Top each oyster with 1/2 teaspoon pesto and a sprinkle of parmesan cheese. Mix the bread crumbs with the olive oil. Place 1 teaspoon of the bread crumb mixture on each oyster.

Bake or broil the oysters until the crumbs are golden brown.

# Scalloped Potatoes

## Ingredients:

6 tablespoons unsalted butter

Kosher salt

5 medium russet potatoes, peeled in stripes, and cut into ¼ inch thick slices

6 cloves of minced garlic

2 tablespoons of flour

2 cups of heavy cream

1 cups of 2% milk

2 cups (8oz.) grated Gruyere cheese

1/2 teaspoon freshly ground black pepper

2 tablespoon minced chives for garnish

## Instructions:

Preheat oven to 350 degrees Fahrenheit. Butter a 9 x 13-inch baking dish. Bring a large pot of salted water to a boil. Add the sliced potatoes until just tender (about 8 minutes). Drain and set aside. In a saucepan, melt the butter over medium heat. Add the garlic over medium-low heat and cook for 1 minute. Increase the heat again to medium and whisk in the flour, stirring constantly, and cook for 3 minutes. Slowly pour in (and whisk constantly) heavy cream and milk and whisk until smooth and thickened a bit. Add the Gruyere, a pinch of salt, and the pepper, and mix until cheese is melted. Place the potatoes upright in the baking dish and pour the sauce over them. Bake until warmed through (about 30 minutes) and then broil on low 1-2 minutes to brown the top. Top with chives and serve.

# Nana's Potatoe Filling

## Ingredients:

Cook potatoes until soft and mash as follows:

Add three raw eggs and 1/4 lb. of butter, salt, and add milk to consistency desired (make sure potatoes are too dry).

Put four pieces of bread out o fdry a little. Cube bread into about 1/4" cubes. Brown bread cubes in butter in until crisp. Set aside until later.

Sautee one medium onion (finely choppe)in butter.

Cut up four pieces of celery (finely chopped).

Cut up a moderate amount of fresh parsley.

Mix mashed potatoes, onion, celery, and parsley until well blended. Fold in bread cubes.

Place filling in large pan or casserole dish and dot with lots of butter. Place in pre-heated 325 degree oven for approximately 45 minutes.

The secret of good filling is brown, crisp bread cubes. The browner, th better!

# Sweet Potato Grand Marnier Casserole

## Ingredients:

5 lbs sweet potatoes  
1/2 cup half and half  
1/2 cup maple syrup  
1/3 Grand Marnier  
1 tsp. vanilla extract  
3/4 tsp salt  
2 eggs beaten  
1 cup brown sugar  
2 tabs cinnamon  
1/2 cup flour  
1/2 cup brown sugar  
1/4 cup chilled butter  
1/2 cup chopped pecans

## Instructions:

Cook sweet potatoes in 400 degree oven for 1 hour. Peel and mash potatoes. Mix potatoes with half and half and all ingredients through cinnamon with a mixer. Spoon mixture into a 13x9 baking dish coated with Pam. Combin flour, brown sugar, and chilled butter. Mix until crumbly. Add pecans. Sprinkle over potatoe mixture.

Cover and bake in oven at 325 degrees for 20 minutes covered. Uncover and bake an 30-40 minutes. Serves 18-20.

# Maple Fudge

## Ingredients:

1 1/3 cup of sweetened condensed milk

1 cup of real maple syrup

1 cup of brown sugar

1/4 teaspoon of salt

1 tablespoon of butter

1/2 cup of chopped nuts

## Instructions:

Combine all ingredients except nuts in a medium saucepan. Simmer slowly, until sugar dissolves. Continue cooking mixture, stirring occasionally until reaches soft ball stage or a temperature of 236 degrees. Cool without stirring to a temperature of 110 degrees or until mixture feels warm.

Beat until thick, add nuts, and pour into buttered pie pan. Allow to set.

# Pineapple Sweet Potatoes

## Ingredients:

1/2 tablespoon margarine  
8oz. can crushed pineapple  
2 cups sweet potatoes, cooked & sliced  
1/2 teaspoon cinnamon  
1/8 teaspoon salt

## Instructions:

Heat margarine a large frying pan. Add sweet potato slices and pineapple. Sprinkle with cinnamon and salt. Simmer without a cover until juice has cooked away. (10-15 minutes). Turn slices to coat with juice.

# Judy's Chicken Souffle

## Ingredients:

1/2 slices bread, sliced  
1/2 c. salad dressing  
1 c. celery, minced  
3 c. milk  
2 c. chicken or turkey  
1 onion, chopped  
1/8-1 c. green pepper, chopped  
4 eggs, beaten

## Topping:

1 can mushroom soup  
Grated Cheese  
Paprika

## Instructions:

Mix together chicken, salad dressing, onion, celery, and green pepper. Dice 6 slices of bread in 9x13 cake pan. Spread chicken mix on top. Dice 6 slices of bread and place on above mix. Combine milk and eggs and pour over bread. Press down gently with back of spoon to soak bread. Let stand overnight in fridge. Bake 15 minutes at 325 degrees. Spread soup on top. Then sprinkle grated cheese over top and finish paprika. Continue to bake for 1 hour longer.

# Easy Cassoulet

## Ingredients:

5 slices bacon, cut into 1/2" slices  
1 medium yellow onion, chopping  
2 cloves garlic, minced  
1 c. chicken broth  
1 14.5oz can crushed tomatoes  
2 14.5oz cans cannelloni beans  
2 c. fresh bread crumbs  
1/4c. fresh parsley, chopped  
3 tbs. butter, melted

## Instructions:

Preheat oven to 400 degrees. In Dutch oven over medium heat, add bacon and brown. Removed with slotted spoon & reserve bacon. Add onions to bacon fat and saute several minutes until soft. Add garlic and saute 2 minutes. Add broth, tomatoes, beans & bacon + stir. In a bowl, combine melted butter, bread crumbs, and parsley. Transfer Dutch oven to oven + bake, uncovered, for 15 minutes. Remove Dutch oven, sprinkle bread crumbs over + return to oven for 10 minutes or until top is brown. Serve! Makes 8 servings.



# Tamale Corn

## **Ingredients:**

2 cans corn

1 can tamales

2 eggs

1/2 C milk

1-2 C crushed crackers (to thicken)

Add a can of rotel to spice it up.

## **Instructions:**

Mix the ingredients together. Bake @ 350 degrees for 1 hour in covered dish. Remove cover last 15 minutes.

# Easy Chicken Parmesan

## Ingredients:

2 pounds boneless/skinless chicken breasts  
2 cups seasoned bread crumbs  
1 egg  
1/4 cup milk  
1 24 oz jar of your favorite pasta sauce  
2 cups mozzarella cheese  
Oil for frying

## Instructions:

Preheat your oven to 350 degrees. In the bottom of a 9x13 pan (or bigger) spread a thin layer of sauce and set aside. Place the chicken in a zip-top bag. Pound it into cutlets.. Mix the egg and milk in a shallow bowl. Add the bread crumbs to a shallow bowl. Pour about 1/4 inch deep of oil into a frying pan. When it's hot dip the chicken in the egg then the bread crumbs. Fry on both sides until brown. You do not need to cook them all the way. Add the chicken to the baking pan. Brown all of the chicken then pour the rest of sauce over each piece. Cover with foil and bake for 20 minutes. After 20 minutes, remove the foil and add the cheese. Bake uncovered for about 15 minutes or until cheese is melted.

# Holiday Punch

## **Ingredients:**

1 bottle of Champagne or Prosecco  
1 cup of Chambord Cranberry liquor  
½ cup of Cointreau liquor  
1 liter of cranberry juice  
2 cups of orange juice  
Orange Slices and Mint for garnish

## **Instructions:**

Mix all of the above in a punch bowl. Top with orange slices and mint for garnish.

# Chocolate Pecan Pie, New England Style

## Ingredients:

1 bottom pie crust, baked blind

Filling:

2 tablespoons cold, unsalted butter, cut in chunks

2 oz. unsweetened chocolate, finely chopped

1 1/4 cups light corn syrup

3/4 cup maple syrup

3 large eggs

1 tablespoon Kahlua

5 3/4oz (1 1/2 cups) pecan halves, toasted

## Instructions:

Position your oven rack in the middle of the oven and heat the oven to 350 degrees. In a large saucepan, heat the butter, chocolate, corn syrup, and maple syrup over medium-high heat. Bring to a boil, whisking frequently. The mixture will bubble vigorously once it starts to boil. Continue whisking and cooking until the mixture emulsifies, about 5 minutes. Let cool and then whisk in the eggs, one at a time. Add the Kahlua.

Pour the mixture into the baked pie shell. Arrange the pecan halves randomly on top. Bake until the filling's edges are puffed and the center jiggles like Jell-O when you nudge the pan, approximately 40 minutes. Cool on a rack and serve at room temperature.

# Green Bean Casserole

## Ingredients:

1c shallots, thinly sliced  
1/3 cup plus 3 tablespoons all-purpose flour  
Vegetable oil, for frying  
Salt  
3# green beans  
2 tbl unsalted butter  
1 onion, thinly sliced  
1/2 tsp paprika  
Pinch of cayenne pepper  
Freshly ground pepper  
1# cremini mushrooms, thinly sliced  
2 cups chicken stock  
1/2 cup crème fraîche  
2 tbl lemon juice

## Instructions:

Toss shallots with 1/3 cup of the flour, shake off excess flour. Heat oil and fry shallots in 2 batches and until very crisp. Once fried, transfer to paper towels, then sprinkle with salt. Cook beans until tender in boiling salted water, about 5 minutes. Drain and run under cold running water; drain and pat dry. Melt the butter over low heat and add onion stirring occasionally, until softened, about 5 minutes. Add the paprika, cayenne and a large pinch of pepper; cook for 1 minute, stirring. Add the mushrooms, cover and cook until softened, about 5 minutes. Uncover and cook, stirring, until browned, about 5 minutes longer. Stir in the remaining 3 tablespoons of flour and gradually stir in the stock until smooth. Simmer the mushroom sauce over low heat, stirring, until thickened, about 5 minutes. Stir in the crème fraîche, lemon juice and beans. Cover, stirring occasionally, until the beans are heated through, about 5 minutes. Season with salt and pepper and transfer to a large glass or ceramic baking dish. Preheat the oven to 400°. Cover the casserole with foil and bake until bubbling, about 20 minutes. Uncover, scatter the shallots on top and serve.

# Tangy Cranberry Sauce

## **Ingredients:**

4 cups fresh cranberries

2 cups water

1.5 cups white sugar

1 T horseradish

## **Instructions:**

Cook cranberries and water in medium pan until cranberries burst. Simmer for 15 minutes after adding sugar. Cool. Add horseradish and chill.

# Roasted Brussel Sprouts

## Ingredients:

Brussel sprouts

22 T olive oil

2 chopped leeks

4 slices raw bacon

Pine nuts

Salt, black pepper, pinch of cayenne pepper

1-2 T maple syrup or honey

## Instructions:

Toss all ingredients in glass roasting pan. Bake covered for 30 minutes at 400 degrees. Uncover and keep baking 30 minutes or until sprouts are very crispy- stir occasionally.

# Slow Cooker Creamed Corn

## Ingredients:

3 cans whole kernel corn, drained

1 cup milk

1 T sugar

1/4 teaspoon pepper

8 ounces cream cheese, cubed

1/2 cup (1 stick) unsalted butter, cut into thin slices.

## Instructions:

Place corn into a slow cooker. Stir in milk, sugar, and pepper until well combined. Without stirring, top with butter and cream cheese. Cover and cook on high heat for 2-3 hours. Uncover and stir until butter and cream cheese are well combined. Cover and cook on high heat for an additional 15 minutes. Serve warm.



# Penne with Portobellos

## Ingredients:

1 pound dried penne  
1 tablespoon salt  
1 pound fresh, thick asparagus  
2 large portobello mushroom caps  
3 tablespoons EVOO  
Salt and fresh pepper to taste  
1/3 cup grated Parmigiano Reggiano, plus cheese at table  
Grated nutmeg to taste

## Instructions:

Preheat oven to 400 degrees. Cook the penne according to the package directions. In the meantime, cut the asparagus into lengths the same as the penne, about 1.5 inches. Wipe the mushroom caps clean, then slice them and cut into 1.5 inch lengths. Toss the asparagus and the mushrooms with olive oil and salt and pepper, and place them in a heavy skillet or roasting pan. Roast for about 20 minutes.

When the pasta is ready, drain it and place it in a serving bowl. Add the asparagus and mushroom mixture and toss well. Add a touch of nutmeg and the grated cheese and serve in pasta bowls. Pass additional cheese at the table. Serves 4.

# Oyster Dressing

## Ingredients:

1 pint oysters  
2 C finely crushed crackers  
1/2 C butter, melted  
3/4 C cream  
1/2 C liquid from oysters  
1/2 t Worcestershire  
1/2 t salt

## Instructions:

Mix butter and crumbs. Drain oysters and save 1/2 C liquid. Layer 1/2 crumbs, 1/2 oysters, salt and pepper in 9x14 greased pan. Repeat. Last layer crumbs on top. Pour liquid, cream, Worcestershire over top. Bake at 350 degrees for 40 minutes.

# Good Lefse

## (from Norway)

### **Ingredients:**

5 cups mashed potatoes

1/2 cup cream

1/3 cup milk

1.5 t salt

1 t sugar

### **Instructions:**

Mix well. Let stand at room temperature over night. Cover with cloth. Add 2 cups flour. Bake on lefse grill. Serves 12.

# Turkey Taverns

## **Ingredients:**

3 lbs ground turkey  
1 large onion diced  
4 stalks celery, diced  
1/4 cup butter  
1 T Worcestershire sauce  
2 cans tomato soup concentrate  
2 cups Ketchup  
1 cup barbecue sauce

## **Instructions:**

Brown turkey, onion, and celery in water or butter. Add the Worcestershire Sauce, tomato soup, Ketchup, and barbecue sauce. Simmer about half an hour then serve.

# Harvest Potatoes

## Ingredients:

1 32 ounce package frozen hash browns (not shredded)  
1 can cream of chicken soup  
1 cup sour cream  
3 cups shredded cheddar cheese  
1/2 teaspoon salt  
1/2 cup butter, melted  
1 medium onion, chopped

## Toppings:

2 cups crushed corn flakes  
1/4 cup melted butter

## Instructions:

Preheat oven to 350. Spray 13x9 pan with cooking spray. Mix all ingredients together except topping mix in a large bowl. Spoon into pan. In a small bowl, mix topping ingredients. Sprinkle over potato mixture. Bake for 45 minutes or until golden brown and bubbly.

# Baked Maple Praline Popcorn Crunch

## Ingredients:

- 1 cup butter
- 2 cups brown sugar
- 1/2 cup light corn syrup
- 1 tsp salt
- 1/2 tsp baking soda
- 1 c maple sugar
- 1 c maple syrup
- 6 quarts popped popcorn
- 1-1/2 cups pecan halves
- 1 cup sunflower nuts

## Instructions:

Preheat oven to 250 degrees. Bring butter, sugar, syrup, and salt to a boil, stirring constantly. Boil without stirring for 5 minutes. Remove from heat, stir in soda and vanilla. Toss together popcorn, pecans, and nuts. Pour syrup over popcorn and mix well. Bake in 2 large shallow pans for 60 minutes, stirring ever 15 minutes.

# Holiday Cocktail

## **Ingredients:**

1/3 cup simple syrup

1/2 cup freshley squeezed limes/juice

1/2 cup cranberry juice

3/4 cup vodka

## **Instructions:**

Make a simple syrup and refrigerate (bring 1 cup sugar and 2 cups water to boil). Mix all ingredients in a shaker with some ice, shake, and pour into glasses. Top with maraschino cherry.

# Cape Cod Cranberry Chicken

**Ingredients:**

4 pounds chicken pieces  
1 ounce envelope of dry onion soup mix  
1 16 ounce can whole-berry cranberry sauce  
1 cup French dressing

**Instructions:**

Rinse chicken and pat dry. Place chicken in a single layer in a 13x9 baking dish. Mix soup, cranberry sauce, and dressing- spoon over chicken. Bake covered at 400 degrees for 40 minutes. Remove foil, reduce temperature to 350 degrees and bake for 20 more minutes.



# Summer Squash/Zucchini Casserole

## **Ingredients:**

6 cups sliced summer squash and zucchini  
1/2 cup chopped onions  
1 cup shredded carrots  
1 cut butter  
8oz. herbed stuffing  
1 can cream of mushroom soup  
8oz sour cream

## **Instructions:**

In sauce pan melt butter, stir in stuffing. Use half the stuffing to cover the bottom of a 3x9 casserole dish.

Steam or cook squash and onions in salted water until just tender, drain. Add carrots, soup, and sour cream to the squash. Spoon into casserole dish. Sprinkle with remaining stuffing. Bake 375 degree oven for 25 minutes.

# Cranberry Salad Recipe

## Ingredients:

2 yellow apples- cored, quartered and chopped fine in a food processor with peel left on

2 red apples (same)

1 orange

20 oz crushed pineapple

1 bag cranberries

1 1/2 cups sugar

6oz cherry jell-o

2 oz lemon jell-o (use a teaspoon and divide 3 oz box)

2 cups boiling water

1 1/2 cups cold water

## Instructions:

Grind the orange and washed cranberries in food processor. Don't get them too fine. Add 1 tsp of dried orange peel. Add crushed pineapple and sugar and allow to set overnight or up to three days. When you are ready to prepare the salad, heat water to boiling. Add all of the jell-o stir and cool a bit.. Add cold water To the jell-o add cranberry mixture and apples that have been cored and diced. Stir well and place in bowls or containers.

# Indian Pudding

## Ingredients:

4 cups milk  
3 T cornmeal  
1/4 tsp salt  
1/2 cup molasses  
3 eggs  
1/2 cup cold water  
1/4 tsp ground cloves  
1 T cinnamon  
1/4 tsp nutmeg

## Instructions:

Scald milk in top of a double-boiler. Stir in cornmeal gradually, then salt and molasses and cook for 1/2 hour. Remove from fire and pour into pudding dish. When nearly cold, stir in well beaten eggs and cold water, then the spices. Bake slowly for 2 hours in 275 degrees oven. Serve warm or cold with vanilla ice cream.

# Hot Milk Cake

## Ingredients:

4 eggs  
2 cups sugar  
1 tsp vanilla  
2 cups unsifted plain flour  
2 tsp baking powder  
pinch salt  
1 cup milk  
1 stick butter or margarine

## Instructions:

Beat eggs until light and lemon colored, gradually added sugar. Continue beating. Add vanilla. Meanwhile, sift together flour baking powder and salt. Heat milk and butter/margarine until milk is hot and butter is melted.

Add flour mixture to egg mixture and blend. Stir in hot milk and butter. Blend together quickly and pour into two greased and floured 9x9 inch cake pans lined with wax paper. Bake in a 375 degree oven for 25 minutes or until cake tests done.

# Thoroughbred Pie

## Ingredients:

### Pie Crust

- 1 1/4 cups flour
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 4 tablespoons vegetable shortening, cut into 1/2-inch pieces & chilled
- 6 tablespoons unsalted butter, cut into 1/4-inch pieces & chilled
- 3-4 tablespoons ice water

### Pie Filling:

- 1 cup semisweet chocolate chips
- 1 stick unsalted butter (8 tablespoons), cut into 1 tablespoon pieces
- 3 tablespoons bourbon
- 3/4 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon salt
- 2 large eggs, plus 1 egg yolk, lightly beaten
- 1 teaspoon vanilla extract
- 1 1/2 cups walnuts, toasted and chopped
- whipped cream for serving

# Grandma's Rice Pudding

## Ingredients:

1 cup rice  
2 eggs  
2/3 sugar  
1 tsp lemon extract  
1 cup milk  
handful rasins (optional)

## Instructions:

Cook rice  
Mix eggs, sugar, extract, milk.  
Heat mixture and add to rice.  
Stir in raisins.

# Old Fashioned Cornbread Dressing

## Ingredients:

9-10 cups cornbread, crumbled  
2 cups chopped celery  
3 cups chopped onions  
1 tsp sage  
2.5 T poultry seasoning  
1 tsp salt  
1/2 cup butter, melted  
3-4 cups chicken broth  
3 eggs, lightly beaten  
1 cup of cooked chicken

## Instructions:

Place the crumbled cornbread in a large mixing bowl. Add chopped celery and onions. Mix. Pour the melted butter over all the ingredients along with 3 cups of the broth. (ONLY add 3 cups then more until you get a thick consistency). Add seasonings gradually. Test to your taste. Mix well and spoon into a greased 9x13 pan. Bake at 350 degrees for 30 minutes, covered. Take the cover off and bake an additional 30 minutes.