

A Recipe For

PUNCH

Ingredients

KATHARINE HUGHES FROM
BILLIE TODD

2 PACKAGES KOOL-AID, ANY COLOR

2 C SUGAR

2 QTS WATER

1 46 OZ CAN PINEAPPLE JUICE

MIX AND CHILL

WHEN READY TO SERVE, ADD 2 QTS
CHILLED GINGERALE, 7-UP, OR SPRITE

recipe 50th WEDDING ANNIVERSARY PUNCH

from LEXIE ELLIOTT JONES serves 150 PUNCH

~~cooking time~~

~~preparation time~~

CUP SERVINGS

THIS WAS USED BY 2 OF HER SISTERS WHEN
THEY CELEBRATED THEIR 50th ANNIVERSARIES
IT HAS A GOLDEN COLOR

COMBINE 3 QTS PINEAPPLE JUICE,
3 QTS ORANGE JUICE, 3 C POWDERED SUGAR,
4 $\frac{1}{2}$ C LEMON JUICE, AND $\frac{1}{2}$ C LIME JUICE
JUST BEFORE SERVING, ADD 12 QTS OF
CHILLED GINGERALE. POUR OVER ICE AND
SERVE. YOU CAN MAKE AN ICE BLOCK FOR THE
PUNCHBOWL BY POURING JUICES IN A ROUND
MOLD AND FREEZING

PUNCH - KATHARINE HUGHES

PINEAPPLE ORANGE PUNCH

1 GALLON ORANGE SHERBET

2-46 OZ CAN PINEAPPLE JUICE, CHILLED

1-33.8 OZ BOTTLE GINGERALE, CHILLED

3 C ORANGE SODA, CHILLED

3 C LEMON-LIME SODA, CHILLED

PLACE SHERBET IN PUNCH BOWL, ADD THE OTHER INGREDIENTS. STIR WELL

LIME PUNCH

USE LIME SHERBET

OMIT THE ORANGE SODA

Preparation Time

Serves

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WEDDING PUNCH - NORMA OVERTON

1 48 OZ CAN PINEAPPLE JUICE

1 C WHITE GRAPE JUICE

1 GALLON VANILLA ICE CREAM

2 1 QT GINGER ALE

MIX AND SERVE

A Recipe For DELICIOUS PUNCH

Ingredients PATSY BIAS

1 QT WHITE GRAPE JUICE
2 QTS (OR MORE) GINGERALE
1 QT PINEAPPLE SHERBET
MIX ALL INGREDIENTS AND SERVE

A Recipe For LEMONADE

Ingredients ANNE McMILLIAN

Boil 2 C GRANULATED SUGAR IN 1 C WATER
IN SAUCEPAN, 3 MIN., STIRRING OCCASIONALLY
REMOVE FROM HEAT. STIR IN 1 C FRESHLY
SQUEEZED LEMON JUICE. COOL. POUR INTO
JAR AND REFRIGERATE. TO SERVE, ADD
2 TABLESPOONS OF THE SYRUP INTO $\frac{3}{4}$ CUP
WATER. ADD ICE

HOT HOLIDAY PUNCH - DEBBIE OVERTON

1 GALLON APPLE CIDER

1 C LEMON JUICE

24 WHOLE CLOVES

1 C SUGAR

4 STICKS CINNAMON

1 QT ORANGE JUICE

1 QT PINEAPPLE JUICE

COMBINE ALL INGREDIENTS IN A PAN ON STOVE. HEAT AND SERVE WARM

Preparation Time

Serves

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BANANA MILKSHAKE - DEBBIE OVERTON

1 RIPE BANANA

1 C COLD MILK

1 SCOOP VANILLA ICE CREAM

BLEND THE BANANA AND MILK IN ELECTRIC

BLENDER UNTIL SMOOTH. ADD ICE CREAM

AND BLEND UNTIL THICK. IF YOU HAVE NO

BLENDER, STIR BY HAND UNTIL SMOOTH

Preparation Time

Serves

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A Recipe For **HOT DOG APPETIZERS**

Ingredients **NORMA OVERTON**

- 1- 100Z JAR APPLE JELLY
- 1 OF A 60Z JAR OF MUSTARD
- 2 1 LB WEINERS

COMBINE JELLY AND MUSTARD IN A SAUCEPAN
CUT EACH WEINER INTO 5 OR 6 PIECES
ADD TO THE JELLY MIXTURE AND HEAT
THROUGH. SERVE WITH TOOTHPICKS
A CARAFIE WORKS FINE

A Recipe For **CHEESE CRACKERS**

Ingredients **BONNIE RASMUSSEN**

- 2 STICKS BUTTER, SOFTENED
- 2 C CHEDDAR, GRATED
- 2 C FLOUR
- 1 TSP CAYENNE PEPPER
- 4 4C RICE KRISPIES

MIX BUTTER, CHEDDAR, FLOUR, AND CAYENNE
WITH A MIXER. BLEND IN RICE KRISPIES BY
HANDS UNTIL WELL BLENDED. ROLL INTO $\frac{1}{2}$ " BALLS
SMASH FLAT ON A COOKIE SHEET
BAKE 12 TO 15 MIN

TACO DIP . KAREN JARRETT

BROWN 1 LB HAMBURGER, DRAIN WELL
MIX IT WITH 1 PACKAGE TACO SEASONING
AND 1 LARGE JAR TACO SAUCE. HEAT AT 350°
10 MIN. SPRINKLE WITH A 12 OZ BAG OF
CHEESE AND PUT BACK IN THE OVEN UNTIL THE
CHEESE MELTS. SERVE WITH TORTILLA CHIPS

Preparation Time

Serves

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DEVILED EGGS KATHARINE HUGHES

6 HARD BOILED EGGS

ABOUT $\frac{1}{2}$ C MAYO

2 TBSP $\frac{2}{3}$ VINEGAR

1 TBSP SUGAR

1 TSP DRY MUSTARD

$\frac{1}{2}$ TSP SALT

$\frac{2}{3}$ $\frac{1}{4}$ TSP PEPPER

SPRINKLE WITH
PAPRIKA

DEVILED EGGS - LEXIE E. JONES

6 HARD BOILED EGGS

$\frac{1}{2}$ TSP SALT, $\frac{1}{8}$ TSP PEPPER, $\frac{1}{4}$ TSP DRY MUSTARD

$\frac{1}{2}$ TSP APPLE CIDER VINEGAR

$\frac{2}{3}$ 1 TBSP SWEET PICKLE RELISH

2 TSP MAYO, OR TO TASTE

Prep CRUMBLER BACON OR BACON BITS, IF DESIRED
© C.R. Gibson MIX YOLKS WITH OTHER INGREDIENTS. STUFF THE
EGG WHITES, SPRINKLE WITH PAPRIKA. CHILL



Here's what's cookin':
Lemon Sauce

Recipe from the
kitchen of:
K.H.

Serves: _____

1 C. sugar
1 T. flour
1/4 t. salt
1 C. boiling water
1 T. butter
3 T. lemon juice
3 t. lemon rind, ground

Blend sugar, flour, salt.
Add water + stir until smooth. Boil 3 min.
+ add rest of ingredients.

Recipe LEMON SAUCE - LEXIE

PREP TIME: _____

COOK TIME: _____

SERVES: MAKES

2 CUPS

INGREDIENTS

1 C SUGAR

1/2 C BUTTER

JUICE OF 1 LEMON

1 EGG, BEATEN

1 C BOILING WATER

2 PLACE INGREDIENTS IN TOP OF A DOUBLE
BOILER, AND STIR UNTIL THICK

DIRECTIONS

PINEAPPLE RAISIN SAUCE - LEXIE

GOOD ON HAM

2 TBSP CORNSTARCH

$\frac{1}{2}$ C SUGAR

$\frac{1}{2}$ TSP SALT

$\frac{1}{4}$ C WATER

BLEND TOGETHER IN A SAUCEPAN. BRING TO A BOIL

REMOVE FROM HEAT AND ADD THE JUICE OF 1 LEMON,

1 TSP GRATED LEMON RIND, $\frac{1}{2}$ C RAISINS, 1 CAN

CRUSHED PINEAPPLE, UNDRAINED AND 2 TBSP BUTTER

MIX WELL.

HOW MUCH OF THIS EQUALS THAT?

| | |
|--------------------------------|---|
| Almonds, blanched, slivered | 4 ounces = 1 cup |
| Apples | 1 medium = 1 cup, sliced |
| Bananas | 1 medium, mashed = $\frac{1}{3}$ cup |
| Beans | 1 cup = $6\frac{1}{2}$ ounces 1 pound = $2\frac{1}{2}$ cups |
| Cheese | 1 cup, shredded = 4 ounces $\frac{3}{4}$ pound = 1 cup, shredded |
| Lemons | 1 medium = 3 tablespoons juice and 1 to 2 teaspoons grated peel |
| Oranges | 1 medium = 6 to 8 tablespoons juice and 1 to 2 tablespoons grated peel |
| Pecans, shelled | 1 pound = 4 cups, halved; $3\frac{1}{2}$ to 4 cups, chopped |
| Raisins, seedless | 1 pound = $2\frac{3}{4}$ to 3 cups |
| Rice, long grain | 1 cup = 3 cups, cooked 1 pound = $2\frac{1}{4}$ cups |
| Walnuts, chopped | 4 ounces = 1 cup |



IS IT DONE YET?

CASSEROLES

- until hot and bubbly
- until heated through
- until cheese melts

MEAT

Beef (roast or steak)

- medium — 160°F
- well done — 170°F

Beef (ground)

- cook to 160°F

Lamb

- medium — 145°F
- well done — 160°F

Pork

- cook to 160°F

POULTRY

Chicken/Turkey

- until temperature in thigh is 165°F (whole bird)
- until chicken is no longer pink in center
- until temperature in breast is 165°F

SEAFOOD

Fish

- until fish begins to flake when tested with a fork

Shrimp

- until shrimp are pink and opaque

SAUCES

- until (slightly) thickened

SOUPS

- until heated through

STEWES

- until meat is tender
- until vegetables are tender

VEGETABLES

- until crisp/tender
- until tender
- until browned



recipe SPOONBREAD

from ROSA CURLING

Serves _____

cooking time _____ preheat oven to 350°

- 2 C BOILING WATER
- 1 C WHITE MEAL
- 1 TABLESPOON BUTTER
- 1 TSP SALT
- 2 TSP BAKING POWDER
- 2 EGGS
- 2 C MILK

Pour boiling water over cornmeal, stirring constantly. Boil 5 min. Remove from fire. Add butter, salt, and milk. Mix well. Beat eggs until light. Add to mixture. Sift in baking powder. Mix well. Pour into a greased baking dish. Bake 30 min to 1 hr or until firm.

recipe HOT ROLLS

from THELMA HUGHES (MELVIN)

cooking time _____ preheat oven to 450°

- $\frac{1}{3}$ C CRISCO SHORTENING
- $\frac{1}{3}$ C BOILING WATER
- 1 YEAST CAKE
- $\frac{1}{4}$ C WARM WATER
- 1 EGG
- $\frac{1}{3}$ C SUGAR
- $\frac{1}{3}$ TSP SALT
- 4 C FLOUR

Pour boiling water over Crisco until it melts. Mix the warm water and yeast (cover)

SOUTHERN SPOON BREAD - LOUISE BOND

3 C SCALDED MILK

1 C CORN MEAL

2 TABLESPOONS SUGAR

1 TSP SALT

2 TABLESPOONS BUTTER

3 EGGS

POUR DRY INGREDIENTS INTO THE HOT MILK
COOL UNTIL THICK. ADD THE BUTTER AND
EGGS. STIR UNTIL WELL MIXED. BAKE IN
A GREASED DISH 45 MIN AT 350°
SERVES 8

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UNTIL THE YEAST DISSOLVES. WHEN THE CRISCO
HAS COOLED, MIX IT WITH THE YEAST.

PUT IN A MIXING BOWL, ADD EGG, SUGAR,
AND SALT. SIFT FLOUR. ADD SLOWLY TO THE
MIXTURE. SHAPE INTO ROLLS. LET RISE 4 HRS
AFTER DOUGH HAS BEEN IN REFRIGERATOR, LET
IT RAISE. 1 HR. BAKE IN A 450° OVEN
UNTIL BROWNED

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recipe CORNBREAD STUFFING

from KATHARINE HUGHES

Serves MAKES ABOUT
10 C ENOUGH
FOR A 10 TO 12 LB
TURKEY

$\frac{3}{4}$ C MARGARINE

$\frac{1}{4}$ $\frac{3}{4}$ C FINELY CHOPPED ONION

$\frac{1}{4}$ $\frac{3}{4}$ C FINELY CHOPPED CELERY

COOK $\frac{1}{4}$ OVER LOW HEAT UNTIL ONION AND
CELERY ARE SOFT BUT NOT BROWNED, ABOUT
5 MIN. COMBINE 6 C DRY OR TOASTED BREAD,
CRUMBLED WITH 6 C CORNBREAD, CRUMBLED
AND $1\frac{1}{2}$ TSP SALT, $\frac{3}{4}$ TSP PEPPER, $1\frac{1}{2}$ TSP
THYME. STIR IN THE ONION CELERY MIXTURE
ADD 1 C MILK. BLEND WELL. STUFF TURKEY OR BAKE
IN A 8X8X2" PAN

A Recipe For ORANGE NUT BREAD

Ingredients KATHARINE HUGHES

SIFT TOGETHER: 2 C SIFTED FLOUR
3 TSP BAKING POWDER, 1 TSP SALT AND $\frac{3}{4}$ C
SUGAR

ADD: 1 C WHOLE WHEAT FLOUR, $\frac{3}{4}$ C CANDIED
ORANGE PEEL, SLICED THIN AND $\frac{1}{2}$ C CHIPPED
PECANS

COMBINE 1 WELL BEATEN EGG, $1\frac{1}{4}$ C MILK
AND $\frac{1}{4}$ C MELTED SHORTENING

ADD LIQUID INGREDIENTS TO THE DRY MIX
(COVER)

OLD FASHIONED DRESSING - LEXIE E. JONES

SAUTÉ $\frac{1}{2}$ C CHOPPED ONION AND 1 C CHOPPED
CELERY IN $\frac{1}{2}$ C MELTED CRISCO SHORTENING
UNTIL SOFT. IN A LARGE BOWL, CRUMBLE
4 C CORNBREAD AND CUBE 4 C DAY OLD BREAD
(YOU CAN USE ALL BREAD, BUT MAY NEED MORE
THAN 4 C) ADD 1 EGG AND 3 C HOT CHICKEN OR
TURKEY BROTH. TO THE DESIRED CONSISTENCY
IT SHOULD BE MOIST BUT NOT MUSHY. STIR IN
THE ONION AND CELERY, WITH ANY SHORTENING LEFT
IN THE SKILLET. ADD 1 TSP SALT, $\frac{1}{2}$ TSP PEPPER
AND $\frac{1}{2}$ TSP SAGE OR TO TASTE. MIX WELL.
POUR INTO A BAKING PAN AND BAKE AT
350° ABOUT 1HR OR UNTIL BROWNED

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UNTIL ALL FLOUR IS DAMPENED
POUR INTO A WELL GREASED 9X5X3" LOAF PAN
BAKE AT 350° ABOUT 1HR
STORE OVERNIGHT BEFORE SLICING

Preparation Time

Serves

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Aunt Thelma's Banana Bread

Mix 1 stick butter or margarine
1 cup sugar
2 eggs

Add 1 tsp salt
1 tsp soda
1 & 1/2 cups flour
1 tsp vanilla flavoring
1 cup mashed bananas
1/2 cup sour cream

1 cup pecans pieces if you prefer nuts

Mix well (I use electric mixer until it gets to

Use loaf pan for large loaf or Mini loaf pans
Bake temp. 350 degrees for 1 hour and 10 mi

recipe HOMEMADE VEGETABLE SOUP

from PEARL WHITE

Serves _____

cooking time _____ preheat oven to _____

2 LBS LEAN STEW MEAT

3 (NO 14 $\frac{1}{2}$) CANS TOMATOES

2 (NO 8) CANS TOMATO SAUCE

1 (NO 10) CAN TOMATO PUREE

1 CAN OR 1 PACKAGE FROZEN MIXED VEGETABLES

1 LARGE ONION, DICED

1 16 OZ CAN SLICED CARROTS

1 TSP CELERY SEED

2 6 OR 7 POTATOES, DICED

1 SMALL CAN YELLOW CORN

3 C ELBOW MACARONI

2 TSP SUGAR

SALT AND PEPPER

TO TASTE

(COVER)



A Recipe For AMBROSIA

Ingredients CAROLIE ALEXANDER

5 OR 6 NAVAL ORANGES

1 CAN CRUSHED PINEAPPLE, DRAINED

$\frac{1}{2}$ C SUGAR

2 1 C COCONUT

MIX AND CHILL

COOK IN A 12QT POT ON MEDIUM HEAT,
BEEF, TOMATOES, TOMATO SAUCE AND TOMATO
PUREE. ADD ONION AND CELERY SEED. FILL
UP POT 4" FROM THE TOP WITH WATER
COOK UNTIL THE MEAT FEELS TENDER, ABOUT
2 1/2 TO 3 HRS. ADD POTATOES, MIXED VEGETABLES,
CORN AND CARROTS. COOK ABOUT 30 MIN. ADD
MACARONI, SALT, PEPPER, AND SUGAR

SNOW CAP SALAD - GAIL HASH

1 LARGE CAN CRUSHED PINEAPPLE

2 3OZ PKGS LEMON JELLO MIXED WITH 2C HOT
WATER

MINI MARSHMALLOWS

2C COOL WHIP

4 TABLESPOONS MAYO

GRATED CHEDDAR CHEESE

PUT PINEAPPLE IN A 9X13" DISH. POUR JELLO
OVER PINEAPPLE. PUT MARSHMALLOWS ON TOP
OF MIXTURE. CHILL UNTIL FIRM.

MIX COOL WHIP AND MAYO. SPREAD ON TOP THEN
SPRINKLE WITH THE CHEESE.

Preparation Time

Serves

Here's what's cookin' Potato Salad

Serves _____



Recipe from the kitchen of K.H.

2 ^{4C} quarts potato cubes - Cook in boiling water to cover until tender. Turn off unit. Drain well. Put pan back on warm unit to dry potatoes, stirring.

While potatoes are cooking, combine in large mixing bowl:

1 1/2 tsp salt

1/2 tsp. pepper

1/2 T. parsley flakes

1/2 T. instant onion flakes

A Recipe For POTATO SALAD

Ingredients KATHARINE HUGHES

2 QTS COOKED POTATOES

1 C CHOPPED CELERY

1/2 C CHOPPED ONION

1/4 C CHOPPED PICKLES

1/4 C CHOPPED BOILED EGG

1 TSP CELERY SEED

2 1/2 TSP SALT 1/2 TSP PEPPER 1/2 TBSP INSTANT

ONION FLAKES 1/6 TSP GRANULATED GARLIC

2 TBSP SUGAR

1 1/2 TSP MUSTARD

2 TBSP VINEGAR

MAYO

1/16 tsp. pure granulated garlic
 2 T. sugar
 1 1/2 tsp. prepared mustard
 2 T. vinegar
 4 T. vegetable oil
 Get above set until potatoes are ready.
 Add warm potatoes to above mixture & mix well.
 Allow to cool completely - Not chill.
 Add: 3 chopped hard cooked eggs
 1 C. chopped celery
 2-3 T. mayonnaise or salad dressing
 Refrigerate at once.

✓ POTATO SALAD - KATHARINE HUGHES

2 QTS COOKED POTATOES

1 1/2 TSP SALT

1 TSP PEPPER

1/2 TBSP PARSLEY FLAKES

1/2 TSP INSTANT ONION FLAKES

1/2 TSP OREGANO

1 TSP PURE GRANULATED GARLIC

2 TBSP SUGAR

1 1/2 TSP MUSTARD

2 HEAPING

2 TBSP VINEGAR

TBSP MAYO

4 TBSP VEGETABLE OIL

3 TBSP SWEET PICKLE RELISH

Preparation: 1 C CHOPPED CELERY

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2 BOILED EGGS, CHOPPED

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Recipe FAMILY STYLE POTATO SALAD

from RITA E. HUGHES serves _____

cooking time _____ preheat oven to _____

6 C CUBED POTATOES, COOKED UNTIL TENDER
BUT NOT MUSHY, DRAINED AND COOLED

$\frac{1}{2}$ C DICED CELERY

2 $\frac{3}{4}$ C CHIPPED SWEET PICKLES

1 SMALL JAR CHIPPED PIMENTOS

2 TABLESPOONS MINCED ONION

4 BOILED EGGS, CHOPPED

1 $\frac{1}{2}$ TSP SALT, $\frac{1}{4}$ TSP PEPPER

1 TSP YELLOW MUSTARD

1 TABLESPOON CIDER VINEGAR
(COVER)



A Recipe For ALZHEIMERS POTATO SALAD

Ingredients RITA E. HUGHES

8 SMALL NEW POTATOES

1 MEDIUM ONION, MINCED

$\frac{1}{2}$ CUCUMBER, PEELED AND DICED

2 $\frac{1}{2}$ C DICED CELERY

2 TBSP MINCED GREEN PEPPER

1 TBSP MINCED FRESH PARSLEY

$\frac{1}{2}$ C FRENCH DRESSING

$\frac{1}{4}$ C LEMON JUICE

$\frac{1}{4}$ C MAYO (HELLMANS)

SALT AND PEPPER TO TASTE (COVER)

$\frac{1}{2}$ C DICED GREEN BELL PEPPER

$\frac{1}{2}$ C HELLMANS MAYO

PAPRIKA FOR GARNISH. IF DESIRED. I USE IT WITH SOME SLICED BOILED EGGS ON TOP. I USE YUKON GOLD POTATOES.

MIX ALL INGREDIENTS IN A LARGE BOWL, EXCEPT THE MAYO AND PAPRIKA.

USE A WOODEN SPOON TO STIR IN THE MAYO
PUT IN A COVERED CONTAINER AND CHILL

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SCRUB POTATOES. COOK IN BOILING SALTED WATER 20 MIN. DRAIN. COOL SLIGHTLY THEN PEEL AND CUBE THEM IN A BOWL. ADD ONION, CUCUMBER, CELERY, GREEN PEPPER AND PARSLEY MIX LIGHTLY.

IN A SMALL BOWL, COMBINE FRENCH DRESSING, LEMON JUICE AND MAYO. POUR OVER POTATO MIXTURE WHILE THE POTATOES ARE STILL WARM. SEASON WITH SALT AND PEPPER. COVER AND CHILL

Preparation Time

Serves

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Recipe SPAGHETTI SALAD

from LEXIE E. JONES serves _____

cooking time _____ preheat oven to _____

2 LBS SPAGHETTI, BROKEN, COOKED, DRAINED AND RINSED

2 CUCUMBERS, DICED

2 BELL PEPPERS, DICED (1 RED, 1 GREEN)

1 LARGE RED ONION, CHOPPED

1 JAR SCHELLINGS SALAD SUPREME

1 16OZ JAR WISBONE ITALIAN DRESSING
MIX AND CHILL



Recipe MACARONI SALAD

from RITA HUGHES serves _____

cooking time _____ preheat oven to _____

1 16OZ BOX ELBOW MACARONI, COOKED AND DRAINED. PUT IN A LARGE MIXING BOWL AND WHILE STILL HOT STIR IN $\frac{1}{2}$ C SUGAR STIR UNTIL DISSOLVED. LET COOL THEN ADD

1 DICED CUCUMBER, FRESH TOMATOES CUT UP, $\frac{1}{2}$ CHOPPED GREEN BELL PEPPER, $\frac{1}{2}$ CHOPPED RED BELL PEPPER, AND $\frac{1}{2}$ CHOPPED YELLOW BELL PEPPER. SOMETIMES I ADD A LITTLE FROZEN CORN. MIX WELL. STIR IN MAYO TO TASTE
CHILL



Recipe SPAGHETTI SALAD

from KAYE CLOSE

serves _____

cooking time _____

preheat oven to _____

1 LB SPAGHETTI, COOKED, RINSED IN COLD WATER AND DRAINED

CHOP: 2 BELL PEPPERS

2 TOMATOES

1 CUCUMBER

1 MEDIUM RED ONION

ADD 1 8OZ BOTTLE WISHBONE ITALIAN DRESSING TO THE COOKED SPAGHETTI, ADD THE VEGETABLES
ADD 1 JAR (SMALL) MCCORMICK'S SALAD SUPREME MIX WELL AND CHILL

BLUEBERRY SALAD - LEXIE E. JONES

1 LARGE BOX RASPBERRY JELLO, DISSOLVED IN 1C BOILING WATER

1 LARGE CAN CRUSHED PINEAPPLE, UNDRAINED

1 CAN BLUEBERRY PIE FILLING
TUPPING

1 8OZ PKG CREAM CHEESE, SOFTENED

1 C SUGAR

1 C SOUR CREAM

1 C ENGLISH WALNUTS, CHOPPED

ADD PIE FILLING AND PINEAPPLE TO THE DISSOLVED JELLO. REFRIGERATE UNTIL SET. MIX THE CREAM CHEESE AND SUGAR. ADD THE SOUR CREAM MIX TOGETHER. ADD THE WALNUTS. SPREAD ON TOP OF THE JELLO. REFRIGERATE

MACARONI SALAD - KATHARINE HUGHES

1 C COOKED MACARONI, DRAINED

2 ADD: 1 C CHOPPED CUCUMBER

2 1 SMALL ONION, CHOPPED

1 MEDIUM TOMATO, CHOPPED

1 STALK CELERY, CHOPPED

2 TBSP CHOPPED SWEET PICKLE

1 TBSP SUGAR

1 TBSP VINEGAR

1 TBSP MAYO

COVER AND CHILL

Preparation Time

Serves

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recipe LIME JELLO SALAD

from VIRGIE SCOTT

Serves _____

cooking time _____ preheat oven to _____

6 OZ BOX LIME JELLO

1 C BOILING WATER

1 #2 CAN CRUSHED PINEAPPLE, UNDRAINED

1 C CHOPPED NUTS

2 1 PINT VANILLA ICE CREAM

DISSOLVE JELLO IN THE BOILING WATER

DON'T COOL. ADD PINEAPPLE AND NUTS

FOLD IN THE ICE CREAM AND STIR UNTIL

IT MELTS. CHILL UNTIL SET



A Recipe For WATERGATE SALAD

Ingredients KATHARINE HUGHES

Mix 1 BOX INSTANT PISTACHIO PUDDING
WITH 20 OZ CAN CRUSHED PINEAPPLE, 3 C
MINI MARSHMALLOWS, $\frac{1}{2}$ C CHOPPED WALNUTS OR
PECANS AND A 9OZ CARTON OF COOL WHIP
CHILL

CRANBERRY PINEAPPLE TREAT - VIRGIE SCOTT

1 6OZ PACKAGE CHERRY JELLO

2 C BOILING WATER

1 1LB CAN WHOLE BERRY CRANBERRY SAUCE

1 $\frac{1}{2}$ C COLD WATER

$\frac{1}{2}$ C NUTS, CHOPPED

2 C CANNED CRUSHED PINEAPPLE, DRAINED

DISSOLVE GELATIN IN BOILING WATER. MIX IN

CRANBERRY SAUCE THEN ADD THE COLD WATER

CHILL UNTIL SLIGHTLY THICKENED, THEN FOLD

IN NUTS AND PINEAPPLE. CHILL UNTIL FIRM

14 TO 16 SERVINGS

CAN BE USED AS A SALAD OR DESSERT

A Recipe For CRANBERRY SALAD

Ingredients KATHARINE HUGHES

1 PACKAGE CHERRY JELLO

1 C HOT WATER

1 C SUGAR

1 TSP LEMON JUICE

1 C PINEAPPLE SYRUP

1 C GROUND CRANBERRIES

1 NAVAL ORANGE, GROUND

1 C CRUSHED PINEAPPLE, DRAINED, RESERVE
THE JUICE AND ADD WATER TO MAKE 1 C
(COVER)

A Recipe For FRESH CRANBERRY SALAD

Ingredients KATHARINE HUGHES

2 6OZ PACKAGES RASPBERRY JELLO

2 ENVELOPES PLAIN GELATIN

2 OR 3 NAVAL ORANGES, GROUND

1 LB FRESH CRANBERRIES, GROUND

1 C CHOPPED NUTS

1 C SUGAR

2 TABLESPOONS LEMON JUICE

1 #2 CAN CRUSHED PINEAPPLE WITH JUICE
MIX JELLO, GELATIN AND SUGAR, PREPARED
WITH WATER ACCORDING TO PACKAGES DIRECTIONS
(COVER)

1 C CHOPPED CELERY

1 C CHOPPED CALIFORNIA WALNUTS

2

DISSOLVE JELLO IN THE HOT WATER. ADD THE SUGAR, LEMON JUICE AND PINEAPPLE SYRUP CHILL UNTIL PARTIALLY SET. ADD THE REST OF INGREDIENTS. CHILL AT LEAST 6 HRS

Preparation Time

Serves

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(THE PLAIN GELATIN IS ADDED WITHOUT EXTRA WATER.)

CHILL UNTIL IT BEGINS TO GEL. ADD NUTS, ORANGES AND CRANBERRIES. LET SET AGAIN ABOUT 15 MIN. ADD PINEAPPLE, UNDRAINED CHILL AT LEAST 6 HRS

Preparation Time

Serves

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A Recipe For STRAWBERRY SALAD

~~Ingredients~~ KATHARINE HUGHES

1 6OZ BOX STRAWBERRY JELLO

2 C BOILING WATER

DISSOLVE JELLO. LET COOL

ADD 1 LARGE CAN CRUSHED PINEAPPLE,
UNDRAINED, 6OZ FROZEN STRAWBERRIES,
THAWED AND 2 MASHED BANANAS.

CHILL UNTIL SET

A Recipe For CHERRY SALAD

~~Ingredients~~ KATHARINE HUGHES

1 SMALL BOX CHERRY JELLO

1 SMALL CAN PINEAPPLE CHUNKS OR CRUSHED

1 CAN CHERRY PIE FILLING

HEAT PIE FILLING UNTIL BUBBLY. MIX THE
JELLO WITH HOT WATER TO DISSOLVE. ADD THE
PINEAPPLE AND HEATED PIE FILLING. CHILL

STRAWBERRY JELLO - THELMA HUGHES

1 LARGE BOX STRAWBERRY JELLO

3 C HOT WATER

4 1 SMALL CAN CRUSHED PINEAPPLE, UNDRAINED

1 PACKAGE FROZEN STRAWBERRIES, MASHED

1 8OZ (SMALL) PACKAGE SOUR CREAM BETWEEN LAYERS

Preparation Time

Serves

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FLUFFY CHERRY SALAD - GINGER PRESCOTT

1 8OZ CAN CRUSHED PINEAPPLE, UNDRAINED

1 CAN SWEETENED CONDENSED MILK

1 CAN CHERRY PIE FILLING

1 C CHOPPED PECANS

1 8OZ CARTON COOL WHIP

BLEND THE FIRST 4 INGREDIENTS. FOLD IN THE COOL WHIP. POUR INTO A 9X13" DISH.
CHILL

Preparation Time

Serves

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A Recipe For CHICKEN SALAD

Ingredients LOUISE CURLING

CHICKEN BREASTS, COOKED
DICED CELERY
6 EGGS, BOILED AND CHOPPED
SALTY AND PEPPER TO TASTE
MAYONNAISSE

recipe SMITH AND WELTON CHICKEN SALAD

from LIBBY ETHERIDGE Serves _____

cooking time _____ preheat oven to _____

6 CHICKEN BREASTS
CELERY RIB CUT IN SECTIONS
MAYONNAISSE
CHOPPED CELERY
WHITE PEPPER

BOIL CHICKEN IN POT WITH THE CUT UP
CELERY RIB. CHILL OVERNIGHT. THE NEXT DAY,
REMOVE CHICKEN FROM THE BONE AND
REMOVE SKIN. CHOP CHICKEN BUT NOT TOO
FINE. ADD MAYO, CHOPPED CELERY AND A LITTLE
WHITE PEPPER (IT'S STRONGER THAN BLACK PEPPER)



CHICKEN SALAD - BILLIE TODD

COOKED CHICKEN BREASTS
GRAPES
ALMONDS
MAYONNAISE
A DASH OF SALT

Preparation Time

Serves

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THALHIMERS CHICKEN SALAD - RITA HUGHES

2 C COOKED CHICKEN BREAST, CUBED
2 C FINELY CHOPPED CELERY
2 TABLESPOONS LEMON JUICE
1 C HELLMANS MAYO (NO SUBSTITUTE)
2 $\frac{1}{2}$ TSP WHITE PEPPER
2 $\frac{1}{2}$ TSP SALT

COMBINE THE CHICKEN, CELERY, LEMON JUICE
AND MAYO. STIR TO BLEND. ADD THE SALT
AND WHITE PEPPER. MIX THOROUGHLY. CHILL

A Recipe For FROZEN CUCUMBERS

Ingredients VIVIAN CAHOON

2 QTS SLICED CUCUMBERS

1 MEDIUM ONION

2 TABLESPOONS SALT

1 $\frac{1}{2}$ C SUGAR

2 1C WHITE VINEGAR

COVER CUKES WITH CULD WATER. ADD THE SALT
LET STAND 24 HRS. COMBINE THE SUGAR AND
VINEGAR. DRAIN CUKES. DON'T RINSE. COVER WITH
THE SUGAR AND VINEGAR MIXTURE. LET STAND
OVERNIGHT OR ALL DAY IN REFRIGERATOR. THEN
COVER

A Recipe For CURRY CHICKEN SALAD

Ingredients SHERRY GARNETT

1 $\frac{1}{2}$ C MAYO

1 TABLESPOON CURRY POWDER

2 4C COOKED CUBED CHICKEN

1 TABLESPOON SOY SAUCE

1 8OZ CAN PINE APPLE TIDBITS, DRAINED

1 C DICED CELERY

1 LB SEEDLESS GRAPES, HALVED

1 $\frac{1}{2}$ C TOASTED SLICED ALMONDS

1 8OZ CAN SLICED WATER CHESTNUTS

COVER

FREIZE IN CONTAINERS

COLE SLAW - KATHARINE HUGHES

MIX TOGETHER:

4C SHREDDED CABBAGE

2 TSP SUGAR

1 TSP SALT

2 TBSP CELERY SEEDS

1 TSP PREPARED MUSTARD

2 $\frac{1}{4}$ C FRENCH DRESSING

4 $\frac{1}{3}$ TO $\frac{1}{2}$ C MAYO

3 2

Preparation Time

Serves

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COMBINE MAYO, CURRY POWDER AND SOY SAUCE
ADD THE REST OF INGREDIENTS. MIX WELL
CHILL

Preparation Time

Serves

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Recipe CROCKPOT BBQ · CAROLYN DUNKING

PREP TIME: _____ COOK TIME: _____ SERVES: _____

INGREDIENTS

- 1 FRESH PORK SHOULDER
- 2 TBSP CRUSHED RED PEPPER
- 1 C VINEGAR

PLACE PORK IN CROCKPOT. ADD VINEGAR AND PUT CRUSHED PEPPER IN A CHEESE CLOTH, AND PUT IN THE VINEGAR. COOK UNTIL DONE SHRED THEN ADD YOUR FAVORITE BBQ SAUCE AND HEAT

A Recipe For BARBECUED PORK

Ingredients KATHARINE HUGHES

4 C COOKED DICED PORK

2 C CATSUP

4 TABLESPOONS BROWN SUGAR

4 TABLESPOONS VINEGAR

2 TABLESPOONS WORCESTERSHIRE SAUCE

4 BUNS

MIX THE PORK, CATSUP, BROWN SUGAR AND VINEGAR IN A SAUCEPAN. HEAT

SERVE ON A BUN

DIRECTIONS

GLAMOROUS PORK CHOPS - EILEEN JOHNSON

6 CHOPS 1" THICK

SALT AND PEPPER

LEMON

BROWN SUGAR

KETCHUP

PLACE CHOPS IN A BAKING DISH. SPRINKLE WITH SALT AND PEPPER. PUT A SLICE OF LEMON AND 1 TSP BROWN SUGAR ON EACH ONE.

MAKE A MIXTURE OF HALF KETCHUP AND HALF WATER. POUR OVER THE CHOPS, SO THEY ARE JUST COVERED. BAKE AT 375° 1 HR

ROAST BEEF - CAROLE ALEXANDER

1 LONDON BROIL BEEF ROAST

2 CANS CAMPBELL'S GOLDEN MUSHROOM SOUP

1 ENVELOPE OF LIPTON'S ONION SOUP MIX

RED SKIN POTATOES CUT IN HALVES OR QUARTERS
CARROTS

SALT AND PEPPER BEEF, PLACE IN 13X9" OR LARGER GLASS PYREX DISH. DILUTE GOLDEN MUSHROOM SOUP WITH WATER. YOU CAN PUT PART OF IT IN THE DISH BEFORE YOU ADD THE BEEF. SPRINKLE THE ONION SOUP MIX ON TOP OF THE ROAST AND ADD THE CARROTS AND POTATOES. ADD THE REST OF THE MUSHROOM SOUP. THE DISH WILL BE FULL. SEAL THE DISH WITH HEAVY DUTY FOIL AND PLACE ON A COOKIE SHEET AND BAKE AT 325° TO 350° ABOUT 4 HRS

Recipe COUNTRY CAPTAIN CHICKEN

from KATHARINE HUGHES serves _____

cooking time ^{BAKE} 45-min preheat oven to 350°

REMOVE SKIN FROM 4 LBS OF CHICKEN BREASTS (CAN ALSO USE LEGS AND THIGHS) COAT IN FLOUR, SEASONED WITH SALT AND PEPPER. FRY IN $\frac{1}{2}$ C CRISCO SHORTENING UNTIL WELL BROWNED. REMOVE CHICKEN FROM SKILLET, AND KEEP IT WARM. COOK 2 ONIONS, FINELY CHOPPED, 2 GREEN PEPPERS CHOPPED, AND 1 CLOVE GARLIC MINCED IN THE FAT LEFT IN THE SKILLET. COOK JUST UNTIL TENDER, THEN STIR IN $1\frac{1}{2}$ TSP SALT, 3 OR 4 TSP CURRY POWDER, $\frac{1}{2}$ TSP WHITE PEPPER, (COVER)

recipe CHICKEN CASSEROLE

from Lois OVERTON Serves _____

cooking time _____ preheat oven to 400°

1 WHOLE CHICKEN, BOILED WITH SALT AND PEPPER THEN BONED AND CUT INTO PIECES. ADD 1 CAN CREAM OF CHICKEN SOUP, 3 C MAYONNAISE, 3 BOILED EGGS, CUT UP, $\frac{1}{4}$ C MINCED ONION, 1 C CELERY, DICED, $\frac{1}{2}$ C SLIVERED ALMONDS AND SALT AND PEPPER. MIX AND ADD HALF OF A SMALL BAG OF POTATO CHIPS TO THE MIXTURE. PUT IN A GREASED CASSEROLE DISH. TOP WITH THE REST OF THE POTATO CHIPS AND BAKE

AND $\frac{1}{2}$ TSP THYME. MIX WELL. STIR IN
2 CANS TOMATOES (1 LB 3 OZ EACH) AND 1 Tbsp
CHOPPED PARSLEY (OPTIONAL). PUT THE BROWNED
CHICKEN IN A 9x13" BAKING DISH. ADD THE
SAUCE. COVER AND BAKE 45 MIN OR UNTIL
TENDER. REMOVE FROM OVEN, AND STIR IN
 $\frac{1}{2}$ C RAISINS (GOLDEN OR DARK) AND $\frac{1}{4}$ LB
2 TOASTED ALMONDS (OPTIONAL)
SERVE OVER HOT RICE

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CHICKEN ORANGE . KATHARINE HUGHES

SERVES 4

ARRANGE 1 WHOLE CHICKEN PIECES IN A
LARGE SHALLOW DISH. SPRINKLE WITH $\frac{1}{2}$ C
MINCED ONION, $\frac{1}{2}$ TSP PAPRIKA, 1 TSP SALT,
 $\frac{1}{4}$ TSP ROSEMARY AND $\frac{1}{8}$ TSP PEPPER
IN A SEPARATE BOWL, BLEND 2 Tbsp FLOUR
AND $\frac{1}{2}$ C ORANGE JUICE. STIR IN $1\frac{1}{2}$ C
ORANGE JUICE AND POUR OVER CHICKEN
BAKE AT 350° 1 HR OR UNTIL DONE
BASTE OCCASIONALLY
SERVE OVER HOT RICE

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Recipe CHICKEN CASSEROLE CURLING

LOWISE

20 MIN AT

PREP TIME:

COOK TIME:

375°

SERVES:

INGREDIENTS

1 WHOLE CHICKEN, BOILED WITH SALT AND PEPPER

1 CAN CREAM OF CHICKEN SOUP

3/4 C MAYONNAISE ~

3 HARD BOILED EGGS, CHOPPED

1/4 C MINCED ONION

1 C DICED CELERY

SALT AND PEPPER TO TASTE

1/2 C SLIVERED ALMONDS

1 SMALL BAG POTATO CHIPS

From My Kitchen . . .

S. Pierce

Chicken Casserole

4 Chicken breasts (large halves)

cooked, skinned, boned, cut in bite size

Mix together 1 can cream of chicken soup

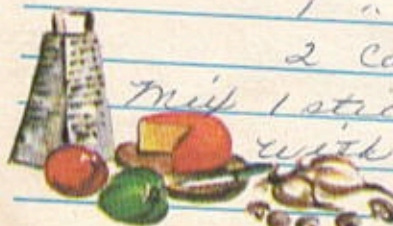
1 " " " mushroom "

2 cans chicken broth

Mix 1 stick margarine (melted)

with 1 pkg. corn bread

stuffing mix
(Pepperidge Farm)



DIRECTIONS

CUT UP THE COOKED CHICKEN AND ADD ALL THE OTHER INGREDIENTS EXCEPT THE POTATO CHIPS. CRUSH THE POTATO CHIPS AND ADD HALF OF THEM TO THE CHICKEN MIXTURE. SPOON MIXTURE INTO BAKING DISH AND TOP WITH THE REST OF THE POTATO CHIPS

LOUISE BAKED HERS IN A GREASED PYREX DISH

Press half of stuffing mix in 13x9x2 pan. Place chicken over stuffing mix. Pour soup mix over evenly. Sprinkle rest of stuffing on top. Bake at 400° about 30 min.

A Recipe For LUNCHEON CHICKEN AND DRESSING

Ingredients RON ALEXANDER

1-8OZ PKG PEPPERIDGE FARM STUFFING MIX

3C COOKED CHICKEN, CUBED

$\frac{1}{2}$ C FLOUR

$\frac{1}{2}$ 4C CHICKEN BROTH

$\frac{1}{4}$ TO $\frac{1}{2}$ C MARGARINE, MELTED

$\frac{1}{4}$ TSP SALT, DASH OF PEPPER

4 EGGS, SLIGHTLY BEATEN

GREASE A 9X13" PAN. SPREAD STUFFING IN PAN
TOP WITH THE CHICKEN. MELT MARGARINE IN A
PAN, BLEND IN FLOUR, SEASONINGS AND BROTH

A Recipe For CHICKEN AND RICE CASSEROLE

Ingredients KATHARINE HUGHES

SPREAD 3C CONVERTED RICE IN A
BUTTERED CASSEROLE DISH. MIX A CAN OF
CREAM OF MUSHROOM SOUP, 1 SOUP CAN OF MILK

2 TABLESPOONS BUTTER AND $\frac{1}{2}$ TSP SALT

STIR IN 1 ENVELOPE ONION SOUP MIX. MIX WELL

POUR HALF OF MIXTURE OVER THE RICE

TOP WITH CHICKEN. POUR THE REST OF THE
SOUP MIXTURE OVER THE CHICKEN

BAKE AT 350° 1HR

COOK AND STIR UNTIL THICKENED. STIR A SMALL AMOUNT INTO THE BEATEN EGGS AND RETURN TO MIXTURE. COOK SEVERAL MINUTES. POUR OVER CHICKEN AND BAKE AT 325° 45 TO 60 MIN OR UNTIL A KNIFE INSERTED COMES OUT CLEAN COOL 5 MIN BEFORE CUTTING INTO SQUARES (THIS IS REAL RICH) SERVE WITH SAUCE

SAUCE SLOWLY HEAT A CAN OF CREAM OF CHICKEN SOUP. FOLD IN 1C OF SOUR CREAM.

Preparation Time

Serves

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CHICKEN CASSEROLE KATHARINE HUGHES
MELT 1 STICK OF MARGARINE IN 1C HOT WATER. ADD 1 PACKAGE PEPPERIDGE FARM DRESSING. PUT DRESSING IN A 9X13" DISH TOP WITH 1 CAN CREAM OF CELERY SOUP, UNDILUTED. PUT CHICKEN ON TOP. SALT AND PEPPER TO TASTE. COVER WITH FOIL AND BAKE 1 HR AT 350° UNCOVER AND BAKE 30 MIN LONGER OR UNTIL BROWNED

Preparation Time

Serves

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POUR SAUCE OVER CHICKEN. BAKE 30 MIN LONGER. OR UNTIL TENDER.

LOWER THE TEMP IF IT BROWNS TOO FAST
SPoon SAUCE OVER THE CHICKEN AGAIN

SAUCE: MELT $\frac{1}{2}$ C BUTTER IN SAUCE PAN
STIR IN $\frac{1}{4}$ C HONEY AND $\frac{1}{4}$ C LEMON JUICE

Preparation Time

Serves

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EASY CHICKEN PAN PIE - BESSIE BRIGGS

MELT 3 TBSP MARGARINE, ADD $\frac{1}{2}$ C FLOUR,
 $\frac{1}{2}$ C CHICKEN BROTH AND 1 C MILK. COOK OVER
MEDIUM HEAT, STIRRING UNTIL THICK AND BUBBLY
ADD 2 C COOKED AND CUBED CHICKEN, 1 16 OZ
CAN PEAS AND CARROTS, 1 BOILED EGG THINLY
SLICED, $\frac{1}{2}$ TSP SALT, DASH OF PEPPER AND $\frac{1}{4}$ TSP
POULTRY SEASONING. PUT IN A 1 $\frac{1}{2}$ QT CASSEROLE
TOP WITH PASTRY. BAKE AT 400° 25 TO 30 MIN

PASTRY:

MIX AND ROLL: 1 C FLOUR

MAKE SLITS IN THE
PASTRY TO VENT

$\frac{1}{2}$ TSP SALT

$\frac{2}{3}$ TBSP ICE WATER

$\frac{3}{4}$ TSP BAKING POWDER

$\frac{1}{3}$ C MARGARINE

Preparation Time

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A Recipe For MEAT LOAF

Ingredients KATHARINE HUGHES

MIX TOGETHER:

- 1 1/2 LBS GROUND BEEF
- 2 1/2 C FRESH BREAD CRUMBS
- 1 ONION, CHOPPED
- 1 EGG, BEATEN
- 1 1/2 TSP SALT, 1/2 TSP PEPPER
- 1 8 OZ CAN TOMATO SAUCE

PUT IN A BAKING DISH AND FORM INTO A LOAF
MIX 1 8 OZ CAN TOMATO SAUCE, 1/2 C WATER,
3 TBSP VINEGAR, 3 TBSP BROWN SUGAR (COVER)

Recipe MEATLOAF - RITA HUGHES

PREP TIME: _____ COOK TIME: 1 HR 15 MIN 350° F OVEN: _____

INGREDIENTS

- 3 LBS LEAN GROUND BEEF
- 1 1/2 C SALTINE CRACKERS, CRUSHED
- 1/2 GREEN BELL PEPPER, DICED
- 2 1/2 L ONION, DICED
- 2 2 LARGE EGGS, LIGHTLY BEATEN
- 1 TBSP WORCESTERSHIRE
- 1 TSP YELLOW MUSTARD
- 1/2 C FIRMLY PACKED SUGAR MIXED WITH 1/2 C DARK BROWN SUGAR
- 2 KETCHUP

MIX ALL INGREDIENTS JUST UNTIL BLENDED (COVER)

2 TBSP MUSTARD AND 2 TSP WORCESTERSHIRE
PUT ON TOP OF MEAT LOAF
BAKE AT 350° 1HR 15 MIN

Preparation Time

Serves

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DIRECTIONS

FOR A MOIST MEATLOAF DON'T OVERMIX
PLACE IN A LIGHTLY GREASED 11" X 7" BAKING
DISH (I USE A FOIL PAN FROM THE GROCERY STORE)
SHAPE INTO A 10" X 5" LOAF. BAKE 1HR AT 350°
REMOVE FROM OVEN. DRAIN OFF FAT AND
SPREAD TOPPING ON THE MEATLOAF AND BAKE
15 MIN LONGER. LET STAND 20 MIN BEFORE SERVING

TOPPING

Mix 1C DARK BROWN SUGAR AND 1C KETCHUP

THIS MAKES A LOT. YOU MIGHT WANT TO FREEZE
SOME OF IT