

A Recipe For SALMON PATTIES

Ingredients KATHARINE HUGHES

1 CAN (15 $\frac{1}{2}$ OZ) PINK SALMON, DRAINED
REMOVE SKIN AND BONES. COARSELY FLAKE

1 EGG

3 TBSP MAYO

3 TBSP MINCED ONION

2 TBSP SWEET PICKLE RELISH

$\frac{1}{2}$ C FINE DRY BREAD CRUMBS

$\frac{1}{4}$ C VEGETABLE OIL

BEAT EGG IN A MEDIUM BOWL. BLEND IN MAYO,
ONION AND RELISH. GENTLY FOLD IN SALMON
(COVER)

Recipe TUNA CASSEROLE

from KATHARINE HUGHES serves

cooking time 30 min preheat oven to 400°

IN A 1 $\frac{1}{2}$ QT CASSEROLE DISH, COMBINE
1 CAN CREAM OF CELERY SOUP AND $\frac{1}{2}$ C MILK
STIR IN COOKED AND DRAINED PIR² OF
EGG NOODLES, 1 C COOKED PEAS, 2 TBSP CHOPPED
PIMENTO, 2 $\frac{1}{2}$ C CANS TUNA, DRAINED AND
FLAKED, 1 TBSP BUTTER, ADD 2 TBSP FINE DRY
BREAD CRUMBS AND GENTLY STIR. POUR OVER
TUNA MIXTURE. *BAKE AT 400° 25 min BEFORE
YOU POUR ON THE MELTED BUTTER AND BREAD
CRUMBS. BAKE 5 min LONGER. IF USING
FROZEN PEAS, THAW THEM FIRST

AND CRUMBS, SHAPE INTO 8 $\frac{1}{2}$ " THICK
PATTIES. HEAT OIL OVER MEDIUM-HIGH HEAT
BROWN PATTIES 3 MIN PER SIDE OR UNTIL
DONE. DRAIN ON PAPER TOWELS

Preparation Time

Serves

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CRISPY FISH FRY - KATHARINE HUGHES

2 LBS FRESH FISH

$\frac{1}{2}$ C EVAPORATED MILK

$\frac{1}{4}$ TSP SALT, PEPPER TO TASTE

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

$2\frac{1}{2}$ C CORNMEAL OIL FOR FRYING

WASH AND DRY THE FISH. MIX THE MILK, SALT
AND PEPPER. IN A SMALL BOWL. IN ANOTHER

BOWL, MIX THE FLOUR AND CORNMEAL. DIP FISH

IN THE MILK MIXTURE, THEN ROLL IN THE

FLOUR MIXTURE. FRY IN HOT FAT 4 OR 5 MIN

TURN AND FRY 4 OR 5 MIN LONGER

TEST FISH WITH A FORK. IT'S DONE WHEN IT

FLAKES EASILY. DRAIN ON PAPER TOWELS

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fish. all fish except shellfish.

Prepare fish - (over)

Preheat oven to 450°.

Measure thickness of fish at its thickest point.

Cook fish 10 min. for each inch of thickness at that point (5 minutes if it is 1/2 inch thick, or 20 min. if 2 inches thick, etc.)

If frozen, double cooking time to 20 minutes for each inch. Rule applies to every type of cooking used for fish.

But for broiling, place the fish 2-4 in. from heat in preheated oven. If poaching, boiling or steaming, begin timing once water has returned to the boil.



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- over -

Prepare fish:

put cornmeal in paper bag, put fish in bag one piece at a time. Shake off excess meal. Place in baking dish with oil. Turn + oil other side

Recipe SWEET POTATOES IN ORANGE SAUCE

from KATHARINE HUGHES serves _____

cooking time _____ preheat oven to 350°

(1 LB CAN WHOLE SWEET POTATOES (BRUCES).

DRAINED

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

$\frac{2}{1}$ TABLESPOON CORNSTARCH

$\frac{1}{4}$ TSP SALT

1 C ORANGE JUICE

MIX IN ORDER GIVEN THE BROWN SUGAR, CORNSTARCH, SALT, AND ORANGE JUICE IN A SAUCE PAN. STIR CONSTANTLY AND BRING TO A BOIL OVER MEDIUM HEAT. (COVER)



from the kitchen of ... K. A. Hughes

Sweet Potatoes in Orange sauce

1 1 lb. can whole S. pot., drained

$\frac{1}{2}$ C. brown sugar

1 Tablespoon cornstarch

$\frac{1}{4}$ tsp. salt

1 C. orange juice

Mix in order given. Stir constantly & bring to boil over medium heat.

Add:

$\frac{1}{4}$ C. light raisins

1 tsp. grated orange peel.

Make 1 layer of pot. in oiled casserole.

Pour sauce over pot. & bake 25-30

min. at 375° - 400°

ADD: $\frac{1}{4}$ C LIGHT RAISINS
1 TSP GRATED ORANGE PEEL

MAKE A LAYER OF POTATOES IN OILED
CASSEROLE. POUR SAUCE OVER POTATOES AND
BAKE 25 TO 30 MIN AT 350° 4 SERVINGS

I USE LIGHT OR DARK RAISINS. SAUCE IS
ENOUGH FOR 6 SERVINGS USING MORE SWEET POTATOES

THESE ARE THE SWEET POTATOES SHE ALWAYS
FIXED THANKSGIVING AND CHRISTMAS

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3500

-1 Timothy 6:6

"Godliness with contentment is great gain."

MAKE LAYER OF POTATOES
 $\frac{1}{4}$ C LIGHT RAISINS
1 TSP GRATED ORANGE PEEL



So use light or dark raisins. Sauce is
enough for 6 servings, making more
sweet potatoes -

Recipe ORANGE SWEET POTATOES

from KATHARINE HUGHES serves _____

cooking time $1\frac{1}{2}$ TO 2 HRS preheat oven to 300°

8 MEDIUM SIZE SWEET POTATOES, PEELED

1 6OZ CAN FROZEN ORANGE JUICE CONCENTRATE THAWED

1 C SUGAR

1 TSP GRATED ORANGE PEEL

1 C BUTTER

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

ARRANGE POTATOES IN BUTTERED CASSEROLE
COMBINE ORANGE JUICE, PEEL, BUTTER, SALT,
SUGAR AND 1C WATER IN PAN. HEAT ON TOP OF
STOVE UNTIL LIQUID BOILS AND THE SUGAR



Recipe ORANGE SWEET POTATOES

from KATHARINE HUGHES serves _____

cooking time _____ preheat oven to _____

8 MEDIUM SWEET POTATOES OR CANNED WHOLE
SWEET POTATOES

2 C BROWN SUGAR

3 2 TSP ORANGE PEEL, GRATED

1 TSP CINNAMON, 1 TSP CLOVES

8 COOK SWEET POTATOES UNTIL DONE, BUT STILL

FIRM. PEEL AND CUT IN HALF LENGTHWISE. PLACE IN
A WELL GREASED SHALLOW BAKING DISH. SPRINKLE
WITH THE RIND AND SPICES. DOT WITH BUTTER. ADD
THE ORANGE JUICE. BAKE 30 MIN AT 375° . BASTE
WELL WITH SYRUP DURING COOKING



IS DISSOLVED. POUR OVER THE POTATOES. COVER AND BAKE AT 300° 1½ TO 2 HRS OR UNTIL TENDER BASTE OCCASIONALLY. UNCOVER 20 MIN BEFORE DONE.

THIS CAN BE PREPARED THE DAY BEFORE REWARMING IMPROVES THE FLAVOR

A Recipe For 1880 SWEET POTATO PUDDING CUSTARD

Ingredients KATHARINE HUGHES

GRATE 3 OR 4 LARGE SWEET POTATOES AND IMMEDIATELY PUT THEM IN 3 PINTS OF MILK TO KEEP THEM FROM TURNING BROWN.

BEAT 6 EGGS LIGHT, ADD 4 OZ MELTED BUTTER MIX WELL WITH THE SWEET POTATOES AND MILK ADD 1 C SUGAR SEASON WITH LEMON OR VANILLA BAKE WITHOUT A CRUST, AT 325° IN A DISH SET IN A PAN OF WATER, ABOUT 1 HR OR UNTIL FIRM LIKE A CUSTARD

Recipe REBA MCENTIRES SWEET POTATO PUDDING

from RITA E. HUGHES

serves _____

cooking time 30 min preheat oven to 350°

1. 16 OZ CAN SWEET POTATOES DRAINED AND MASHED

$\frac{1}{4}$ TSP SALT

$\frac{1}{4}$ TSP VANILLA

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

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

$\frac{1}{4}$ C MELTED BUTTER

2 EGGS, BEATEN

MIX ALL INGREDIENTS. POUR INTO A BUTTERED 1 QT CASSEROLE DISH. SPRINKLE ON TOPPING

TOPPING: THOROUGHLY MIX $\frac{1}{4}$ C MELTED BUTTER, 1 TSP FLOUR, $\frac{3}{4}$ C BROWN SUGAR AND $\frac{1}{2}$ C CHOPPED PECANS.

SWEET POTATO CASSEROLE - KATHARINE HUGHES

3 $\frac{1}{2}$ C COOKED AND MASHED SWEET POTATOES

2 1 C SUGAR

2 EGGS

1 TSP VANILLA

$\frac{1}{2}$ C MELTED BUTTER

MIX UNTIL SMOOTH AND PUT IN A BUTTERED
CASSEROLE DISH.

TUPPING MIX UNTIL CRUMBLY

1 C PACKED BROWN SUGAR

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

3 $\frac{1}{3}$ C SOFTENED BUTTER

Preparation Time: 10 min Serves: 6
© C.R. Gibson Creative Paperware by C.R. Gibson BAKE AT 350° 30 TO 35 min

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SWEET POTATO PUDDING - MARTHA BRBB

3 C SWEET POTATOES, GRATED

1 C SUGAR

3 OR 4 EGGS, WELL BEATEN

2 C MILK

2 TSP VANILLA

1 TSP CINNAMON

MIX INGREDIENTS BAKE AT 350° ABOUT 1 $\frac{1}{2}$ HRS

Recipe POTATO CASSEROLE

from RITA E. HUGHES

serves

cooking time 1 to 1 1/2 HRS reheat oven to 350°

2 LBS ORE IDA SOUTHERN STYLE HASH BROWNS,
THAWED (USE CUBED NOT SHREDDED)

1/2 C CHOPPED ONION

1/2 STICK BUTTER OR MARGARINE, DIVIDED, MELTED

1 TSP SALT, 1 TSP PEPPER, 3 C MELTED BUTTER

1 CAN CREAM OF CHICKEN SOUP, UNDILUTED

1 16OZ CARTON SOUR CREAM

2 C SHREDDED CHEDDAR CHEESE

MIX ALL INGREDIENTS AND SPOON INTO
A GREASED CASSEROLE DISH AND SPREAD
(COVER)



A Recipe For TWICE BAKED POTATOES

Ingredients ANNE McMILLIAN

6 LARGE RUSSETT POTATOES

1 C BUTTER, SOFTENED

2 3 C TO 1 C MILK OR HALF AND HALF CREAM

3 TBSP CRUMBOLED COOKED BACON

3 TBSP FRESHLY CHOPPED ONION

1 TBSP SNIPPED CHIVES

1 TSP SALT, DASH OF PEPPER

2 1 1/2 C CHEDDAR CHEESE

BAKE POTATOES AT 325° 1 HR OR UNTIL SOFT. COOL

CUT A THIN SLICE OFF THE TOP OF EACH POTATO

ON THE TOPPING. BAKE ABOUT 1HR BUT
SOMETIMES IT TAKES A LITTLE LONGER

TOPPING 2C CRUSHED CORNFLAKES
 $\frac{1}{4}$ C MELTED BUTTER

I USUALLY DOUBLE THE TOPPING, AND
USE $\frac{1}{2}$ C MELTED BUTTER PLUS THE $\frac{3}{4}$ C

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SCOOP OUT PULP AND MASH IN A BOWL.
BLEND IN MILK, BACON, ONION, CHIVES, SALT,
PEPPER AND 1C CHEESE. SPOON INTO POTATO
SHELLS. TOP WITH THE REMAINING CHEESE
PLACE ON BAKING SHEET. BAKE UNCOVERED
25 TO 30 MIN OR UNTIL HEATED THROUGH

Preparation Time

Serves

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A Recipe For **FRIED APPLES**

Ingredients **KATHARINE HUGHES**

MELT $\frac{1}{2}$ C BUTTER OR 3 TBSP BUTTER AND 1 TBSP ^{BROWN FAT}
SLICE 10 TART APPLES, DON'T PEEL. PUT THEM
IN A HEAVY SKILLET AND ADD $\frac{3}{4}$ C FIRMLY
PACKED BROWN SUGAR, 1 C WATER AND $\frac{1}{2}$ TSP
GROUND CINNAMON. STIR UNTIL THE SUGAR
DISSOLVES. COVER AND COOK ON LOW HEAT
20 MIN. UNCOVER. COOK 5 OR 10 MIN LONGER
OR UNTIL THE LIQUID IS ALMOST COOKED OUT

recipe **FRIED OKRA**

from **KATHARINE HUGHES** Serves _____

cooking time _____ preheat oven to _____

WASH OKRA AND CUT INTO $\frac{1}{2}$ " PIECES
SOAK IN SALTED WATER 30 MIN. DRAIN WELL
FOR 4 C OKRA, BEAT 2 EGGS IN A SMALL
DISH. IN ANOTHER DISH, MIX $\frac{1}{2}$ C FLOUR AND
 $\frac{1}{2}$ C YELLOW CORNMEAL (OR USE ALL FLOUR
OR ALL CORNMEAL) DIP THE OKRA IN THE
EGGS THEN IN DRY MIXTURE. SHAKE OFF ANY
EXCESS. YOU CAN ALSO MIX THE FLOUR / CORNMEAL
IN A BROWN PAPER BAG AND SHAKE TO COAT OKRA
FRY IN HOT OIL. DON'T CROWD THE SKILLET. WHEN
BROWNED, TURN AND BROWN THE OTHER SIDE



FRIED APPLES - KATHARINE HUGHES

CUT APPLES UP AND PUT 1 LAYER IN A SKILLET. TOP WITH SUGAR. ADD ANOTHER LAYER OF APPLES AND TOP WITH SUGAR. COVER AND COOK OVER MEDIUM HEAT UNTIL THEY START TO BUBBLE. TURN HEAT TO LOW AND COOK ABOUT 15 MINOR UNTIL TENDER

BAKED APPLES - KATHARINE HUGHES

BRING $1\frac{1}{4}$ C WATER, $1\frac{1}{2}$ C SUGAR, $\frac{1}{4}$ TSP CINNAMON AND $\frac{1}{4}$ TSP NUTMEG TO A BOIL. STIR IN 3 TBSP BUTTER, $\frac{1}{4}$ C LEMON JUICE AND $\frac{1}{4}$ TSP RED FOOD COLORING. PINCH BISCUITS AROUND THE APPLES. BAKE AT 375° 35 MIN

TOMATO PUDDING - DORIS LINTON

Mix 1 16oz CAN TOMATOES WITH $\frac{1}{2}$ C SUGAR, 2 SLICES OF BREAD, BROKEN IN 2 PIECES, 2 TBSP MARGARINE, 1 TBSP VANILLA, A DASH OF SALT AND 1 HEAPING TBSP FLOUR MIXED IN $\frac{1}{2}$ C WATER. PUT IN A BAKING DISH BAKE 45 MIN AT 450°

SMITHFIELD INN STEWED TOMATOES - LEXIE E. JONES

Mix $\frac{1}{2}$ C SUGAR, 1 16oz CAN TOMATOES AND $\frac{1}{2}$ TSP CINNAMON IN A SAUCEPAN, ADD 1 TSP VANILLA AND $\frac{1}{4}$ C MARGARINE. COOK ON LOW HEAT 30 MIN THEN ADD 2C BREAD CRUMBS. STIR AND SERVE

A Recipe For BROCCOLI BAKE - SERVES 12

Ingredients MUTT HARRELL

- 2 - 10OZ PKGS CHOPPED BROCCOLI, THAWED
- 2 CANS CREAM OF CELERY SOUP, UNDILUTED
- 2 C MINUTE RICE
- 1 - 8OZ JAR CHEEZ- WHIZ
- 3 C CHOPPED CELERY
- 1 3/4 C CHOPPED ONION
- 1/4 C MELTED MARGARINE

Toss² ALL INGREDIENTS TOGETHER, AND
TURN INTO A 13X9" BAKING DISH
BAKE AT 325° 1HR

recipe BROCCOLI CASSEROLE

from NORMA OVERTON

Serves _____

cooking time 30 min preheat oven to 350°

2 10OZ BOXES FROZEN ^{CHOPPED} BROCCOLI, COOKED
AND DRAINED.

1 STICK BUTTER, MELTED

2 EGGS, BEATEN

1 CAN CREAM OF MUSHROOM SOUP

1 C SHARP CHEDDAR, SHREDDED

1/4 C MAYONNAISE

1/4 C ONION, CHOPPED

MIX ALL INGREDIENTS IN A GREASED
CASSEROLE. TOP WITH RITZ CRACKERS, CRUMBLLED
AND SPRINKLED ON TOP BAKE UNCOVERED



BROCCOLI RICE BAKE - RAIE HORTON

1 C WATER

2 10OZ PKGS FROZEN CHOPPED BROCCOLI

2 C CREAM OF MUSHROOM SOUP

2 C MINUTE RICE

1 STICK BUTTER

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

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

1 8OZ JAR CHEEZ-WHI'Z

HEAT BROCCOLI WITH THE BUTTER AND 1 C WATER UNTIL IT BREAKS UP. ADD THE REST OF THE INGREDIENTS. MIX WELL. BAKE IN A 9X13" PAN AT 300° FOR 1HR

Preparation Time

Serves

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GRANDMOTHERS CREAMED CORN - VIRGIE SCOTT

MIX 2 TSP FLOUR, $\frac{1}{2}$ TSP SALT AND $\frac{1}{4}$ C SUGAR
ADD 1 C CREAMED CORN PLUS 1 SMALL CAN
CREAMED CORN, $\frac{1}{2}$ C MILK AND 3 SLIGHTLY BEATEN
EGGS. POUR INTO A BUTTERED $1\frac{1}{2}$ QT CASSEROLE
SPRINKLE TOP WITH BUTTER, AND PUT IN A
PAN WITH 1" OF WATER. BAKE AT 400° 45 MIN
TO 1HR

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A Recipe For **CORN PUDDING**
Ingredients **ROSA CURLING**

2 EGGS, SLIGHTLY BEATEN
1 CAN CREAM STYLE CORN
1 C SUGAR
2 3 TABLESPOONS FLOUR

1 C MILK
1 TABLESPOON BUTTER
MIX WELL. POUR INTO A PYREX DISH
BAKE AT 350° 45 MIN

recipe **CREAMY CORN PUDDING**

from **ALEDA "MAMA" HUGHES** Serves _____

cooking time _____ preheat oven to **350°**

1 LB CAN CREAMED CORN
2 EGGS, SLIGHTLY BEATEN
1 C EVAPORATED MILK
2 1/2 C BUTTER, MELTED
2 1/2 C SUGAR

COMBINE ALL INGREDIENTS. POUR INTO
A GREASED 2 QT CASSEROLE. SPRINKLE WITH
NUTMEG OR CINNAMON.

BAKE AT 350° UNTIL SET



CORN PUDDING · LEXIE E. JONES

- 2 LARGE EGGS
- 2 HEAPING TABLESPOONS FLOUR
- 1 C SUGAR
- 1 PINCH OF SALT
- 1 17 OZ CAN CREAMED CORN
- 1 17 OZ CAN WHOLE CORN
- 1/4 TSP VANILLA
- 1/4 1 STICK BUTTER, MELTED
- 2 1 LARGE CAN EVAPORATED MILK

BEAT EGGS AND FLOUR. MIX WELL. ADD THE REST OF INGREDIENTS. MIX WELL. POUR INTO BAKING DISH. BAKE ABOUT 1 HR AT 350° (USE 1 1/2 QT DISH)

VARIATION: MIX 3 TBSP CORNSTARCH WITH THE SUGAR. ADD EGGS, CORN AND EVAPORATED MILK. POUR INTO DISH. DOT WITH BUTTER AND BAKE

CORN PUDDING "MAMA" HUGHES

- 1 NO 2 CAN CREAMED CORN
 - 2 TBSP FLOUR
 - 1 TSP SALT
 - 1 C SUGAR
 - 2 EGGS, BEATEN
 - 1 C MILK
- MIX AND POUR INTO A GREASED DISH
DOT WITH BUTTER
BAKE AT 375° UNTIL SET

A Recipe For CORN PUDDING

Ingredients ELLA FLORA

1 CAN CREAM STYLE CORN

2 TBSP FLOUR

1 STICK MARGARINE

2 DASH OF SALT

1 C EVAPORATED MILK, UNDILUTED

1 C SUGAR

2 3 EGGS

BEAT EGGS, SUGAR, AND FLOUR TOGETHER. ADD CORN, SALT, MARGARINE AND MILK. POUR INTO A GREASED CASSEOLE DISH BAKE AT 325° 45 MIN TO 1HR

Recipe MACARONI AND CHEESE

from RITA H.

serves

cooking time 20 min preheat oven to 400°

1 16 OZ BOX ELBOW MACARONI, COOKED AL DENTE AND DRAINED

IN A SAUCEPAN, MELT 6 TBSP BUTTER OVER LOW HEAT. STIR IN 6 TBSP FLOUR OFF HEAT, GRADUALLY STIR IN 6 C MILK KEEPING SMOOTH. COOK OVER MODERATELY LOW HEAT, STIRRING CONSTANTLY UNTIL THICKENED AND BOILING. SPREAD ABOUT 4 C OF THE MACARONI ON THE BOTTOM OF A LARGE BAKING DISH THAT HAS BEEN (COVER)



CROCKPOT CREAMED CORN - RITA H.

4 LBS FROZEN SWEET CORN

2-8oz BLOCKS CREAM CHEESE, DICED INTO 1" SQUARES

1 STICK (4oz) OF SALTED BUTTER

3 C HEAVY WHIPPING CREAM

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

PUT ALL INGREDIENTS IN A CROCKPOT ON LOW HEAT AT LEAST 4 HRS. DON'T COOK ON HIGH OR IT WILL LOSE SOME OF ITS FLAVOR. THE LONGER IT COOKS THE MORE FLAVOR. I HAVE LEFT IT ON LOW 6 HRS OR MORE.

ALL THE CREAM CHEESE SHOULD BE COMPLETELY MELTED WHEN DONE. I STIR IT AFTER 2 OR 3 HRS DON'T OVERSALT. THERE IS PLENTY OF SALT IN THE BUTTER AND CREAM CHEESE. THIS MAKES A LOT, BUT IS SO GOOD IT DOESN'T LAST LONG.

BUTTERED OR SPRAYED WITH PAM.

SPRINKLE WITH 12oz OF MONTEREY JACK CHEESE, SHREDDED (OR CHEDDAR)

TOP WITH THE REST OF THE MACARONI

TOP WITH ANOTHER 12oz OF MONTEREY JACK

POUR THE SAUCE, EVENLY OVER THE TOP

SPRINKLE WITH PAPRIKA IF DESIRED

BAKE UNCOVERED AT 400° ABOUT 20 MIN OR UNTIL BUBBLY AROUND THE EDGES AND HOT IN THE CENTER

THIS MAKES A LOT, YOU MAY WANT TO HALVE IT

8oz (2) MACARONI

3 Tbsp BUTTER 3 C MILK

3 Tbsp FLOUR 12oz CHEESE

Chinese Style Fried Rice

Christine Usery

1 $\frac{1}{3}$ cups water

1 $\frac{1}{3}$ cups Minute Rice

1 egg, beaten

3 tablespoons butter or margerine

$\frac{1}{3}$ cup chopped onion

2 to 3 tablespoons soy sauce

over

Bring 1 cup of the water to a boil in a saucepan.
Stir in rice. Remove from heat; cover and let stand
5 minutes. Meanwhile, cook egg in butter in a
10-inch skillet until set. Add onion and the
rice, and cook and stir over medium heat
until rice and onion are lightly browned,
about 5 ~~more~~ minutes. Combine remaining
water and soy sauce; stir into rice.
Makes about 3 cups or 4 servings.

Recipe GRANDMA BABBS (MARTHA) POUND CAKE

PREP TIME: _____

COOK TIME: _____

SERVES: _____

INGREDIENTS

6 EGGS AT ROOM TEMP

2 STICKS BUTTER

$\frac{1}{2}$ C CRISCO SHORTENING

$\frac{2}{2}$ 3 C SUGAR

1 TSP VANILLA EXTRACT

1 TSP LEMON EXTRACT

3 C SIFTED PLAIN FLOUR

1 TSP BAKING

$\frac{2}{2}$ POWDER

PINCH OF SALT

1 C SWEET MILK

CREAM BUTTER, SHORTENING AND SUGAR UNTIL LIGHT AND FLUFFY. ADD EGGS 1 AT A TIME, BEATING AFTER EACH ADDITION. SIFT TOGETHER

Recipe POUND CAKE - LOIS OVERTON

PREP TIME: _____

COOK TIME: 45 MIN TO 1 HR ^{350°}

SERVES: _____

INGREDIENTS

SIFT 3 C FLOUR WITH $\frac{3}{4}$ TSP BAKING POWDER

3 TIMES. SET ASIDE. CREAM $\frac{1}{2}$ C BUTTER AT

ROOM TEMP WITH 1 C CRISCO SHORTENING. ADD

5 EGGS, 1 AT A TIME, BEATING AFTER EACH. ADD

1 C MILK AND THE FLOUR MIXTURE ALTERNATELY

TO THE CREAMED MIXTURE, MIXING AFTER EACH

ADDITION. ADD $2\frac{1}{2}$ TSP LEMON EXTRACT. POUR

INTO A GREASED TUBE PAN. BAKE AT 350° 1 HR

CHECK AFTER 45 MIN.

DIRECTIONS

THE FLOUR, BAKING POWDER AND SALT. ADD ALTERNATELY TO THE CREAMED MIXTURE WITH THE MILK. CUT FROM A BROWN GROCERY BAG A PIECE OF PAPER FOR THE BOTTOM OF THE PAN GREASE THIS AND THE SIDES OF PAN AS WELL USE A GOOD SIZED TUBE PAN, DON'T FILL OVER $\frac{2}{3}$ FULL. (USE ANY LEFTOVER TO MAKE A 3 LAYER CAKE)

BAKE AT 325° $1\frac{1}{2}$ HRS OR UNTIL CAKE TESTS DONE

DON'T OPEN THE OVEN DOOR DURING BAKING OR THE CAKE WILL FALL

DIRECTIONS

CRISCO YELLOW CAKE - DORIS LINTON

$2\frac{1}{4}$ C SELF-RISING FLOUR

$1\frac{2}{3}$ C SUGAR

$\frac{3}{4}$ C CRISCO SHORTENING

$\frac{2}{3}$ C MILK

MIX THOROUGHLY BY HAND OR A MIXER AT MEDIUM SPEED FOR 2 MIN.

ADD: $\frac{1}{2}$ C MILK, 3 EGGS, 1 TSP VANILLA

MIX 2 MORE MINUTES. POUR INTO 2 OR 3 9" PANS THAT HAVE BEEN GREASED WITH CRISCO AND LINED WITH WAXED PAPER. BAKE AT 325° 35 TO 40 MIN. COOL ON RACK 10 TO 15 MIN BEFORE TRYING TO REMOVE IT FROM THE PAN

recipe POUND CAKE

from VIRGIE SCOTT

Serves _____

cooking time 1 HR 20 MIN preheat oven to 350°

1 LB BUTTER (2 STICKS) NOT MARGARINE

2 1 C CRISCO SHORTENING

2 3 C SUGAR

5 EGGS

1 C MILK

3 C FLOUR

1 TSP BAKING POWDER

2 1/2 TSP SALT

1 TSP LEMON JUICE

CREAM BUTTER AND CRISCO. SLOWLY ADD SUGAR. ADD EGGS 1 AT A TIME AND MIX WELL. ADD SALT AND BAKING POWDER TO THE FLOUR AND SIFT. ADD DRY INGREDIENTS ALTERNATELY WITH THE MILK TO THE CREAMED MIXTURE. ADD VANILLA

recipe AUNT MARGARETS COCONUT POUND CAKE

from ANNIE FLETCHER

Serves _____

cooking time ABOUT 50 MIN preheat oven to 325°

CREAM 2 STICKS BUTTER. ADD 3 C SUGAR. BEAT UNTIL LIGHT AND FLUFFY. ADD 5 EGGS, 1 AT A TIME BEAT WELL AFTER EACH AT HIGH SPEED FOR 5 MIN. ADD 1/2 TSP SALT TO 3 C SIFTED FLOUR. TURN MIXER TO LOWEST SPEED, AND ADD THE FLOUR ALTERNATELY WITH 1 CAN PET EVAPORATED MILK TO THE CREAMED MIXTURE. ADD 1 TSP LEMON FLAVORING AND 1 C COCONUT. MIX WELL. GREASE AND FLOUR A LARGE TUBE PAN. POUR BATTER IN PAN AND BAKE

AND JUICE. POUR INTO UNGREASED TUBE PAN
AND PUT IN A COLD OVEN. TURN OVEN TO 350°
AND BAKE

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COCONUT POUND CAKE "MAMA" HUGHES
CREAM 3 STICKS OF SOFTENED BUTTER
ADD 3C SUGAR. MIX WELL. ADD 6 EGGS 1 AT A TIME
BEATING AFTER EACH ADDITION. SIFT 3C PLAIN
FLOUR WITH $\frac{1}{2}$ TSP SALT AND $\frac{1}{2}$ TSP BAKING SODA
ADD ALTERNATELY TO THE CREAMED MIXTURE
WITH 1.8OZ CARTON SOUR CREAM. ADD 1 TSP VANILLA
STIR IN A 9OZ PKG OF FROZEN COCONUT OR YOU
CAN USE FRESH COCONUT. MIX WELL. POUR INTO A
GREASED 10" TUBE PAN. PLACE IN A COLD
OVEN. SET OVEN TO 300° BAKE 1HR 30 MIN
COOL IN PAN 30 MIN

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Recipe PINEAPPLE POUND CAKE

from KATHARINE HUMES serves _____

cooking time $1\frac{1}{2}$ HRS preheat oven to 350°

$\frac{1}{2}$ C CRISCO SHORTENING $\frac{1}{2}$ C MILK
 $\frac{1}{2}$ LB BUTTER 1 TSP VANILLA EXTRACT
2 $\frac{3}{4}$ C SUGAR $\frac{3}{4}$ C UNDRAINED CRUSHED
6 EGGS 1 PINEAPPLE
3 C SIFTED FLOUR
1 TSP BAKING POWDER

CREAM THE SHORTENING, BUTTER, AND SUGAR TOGETHER. ADD EGGS 1 AT A TIME. BEAT THOROUGHLY AFTER EACH. SIFT FLOUR WITH THE BAKING POWDER ADD TO THE CREAMED MIXTURE. 1 SPOONFUL AT A TIME, ALTERNATELY WITH THE MILK (COVER)

Recipe HUMMINGBIRD CAKE . MARTHA BABB

PREP TIME: _____

COOK TIME: 1 HR 15 MIN 350°

INGREDIENTS

3 C PLAIN FLOUR

2 C SUGAR

1 TSP BAKING SODA, 1 TSP SALT, 1 TSP CINNAMON

SIFT ALL 5 INGREDIENTS TOGETHER

BEAT 3 EGGS AT ROOM TEMP BY HAND. ADD

1 TSP VANILLA AND $1\frac{1}{2}$ C OIL. ADD THE FLOUR

MIXTURE AND MIX BY HAND. ADD 2C BANANAS

MASHED (USE OVERRIPE), 1 SMALL CAN CRUSHED

PINEAPPLE, DRAINED AND 2C CHOPPED BLACK

WALNUTS. POUR INTO A REGULAR GREASED

ADD VANILLA. STIR IN THE PINEAPPLE AND
BLEND WELL. POUR BATTER INTO A WELL
GREASED TUBE PAN. PLACE IN A COLD OVEN
TURN OVEN TEMP TO 350°. BAKE ABOUT
1 1/2 HRS

DIRECTIONS

AND FLOURED TUBE PAN. BAKE AT 350°
1 HR 15 MIN.

ICING 1C CONFECTIONERS SUGAR
1 SMALL PKG CREAM CHEESE
1 STICK MARGARINE
2 1 TSP VANILLA

MIX WELL AND FROST THE COOLED CAKE

Recipe STRAWBERRY CAKE - GAYE BENSON

PREP TIME: _____ COOK TIME: _____ SERVES: _____

INGREDIENTS

1 STICK BUTTER
 $\frac{1}{3}$ C SHORTENING
 $\frac{1}{3}$ 1 $\frac{3}{4}$ C SUGAR
 $\frac{1}{2}$ C FRESH STRAWBERRIES OR FROZEN BERRIES
2 THAWED AND DRAINED
1 6OZ PACKAGE STRAWBERRY JELLO
2 $\frac{2}{3}$ C FLOUR 1 TSP VANILLA
3 $\frac{1}{3}$ TSP BAKING POWDER 4 EGG WHITES,
2 $\frac{1}{2}$ TSP SALT STIFFLY BEATEN
2 $\frac{1}{3}$ C MILK (COVER)

Recipe STRAWBERRY CAKE

PREP TIME: KATHARINE HUGHES COOK TIME: _____ SERVES: _____

INGREDIENTS

1 BOX WHITE CAKE MIX
4 TBSP SELF-RISING FLOUR
1 BOX STRAWBERRY JELLO
4 EGGS
 $\frac{1}{2}$ C WATER
2 1 C WESSON OIL
MIX TOGETHER AND ADD $\frac{3}{4}$ C FROZEN
STRAWBERRIES, THAWED AND JUICE
BAKE AT 350° UNTIL DONE. COOL AND ICE
(COVER)

DIRECTIONS

CREAM THE FIRST 3 INGREDIENTS UNTIL FLUFFY
ADD THE BERRIES AND JELLO. BEAT WELL
SIFT TOGETHER THE DRY INGREDIENTS AND ADD
ALTERNATELY WITH THE MILK TO THE BERRY MIXTURE
ADD VANILLA. BEAT WELL. FOLD IN THE EGG WHITES
TURN INTO 3 LIGHTLY GREASED 8" PANS. BAKE
AT 350° 30 TO 35 MIN

STRAWBERRY FROSTING

BEAT THOROUGHLY UNTIL OF SPREADING
CONSISTENCY: 1 BOX CONFECTIONERS SUGAR
 $\frac{1}{4}$ STICK BUTTER
 $\frac{1}{2}$ C FRESH STRAWBERRIES
2

DIRECTIONS

STRAWBERRY ICING

1 BOX POWDERED SUGAR, OR MORE IF
NEEDED
1 STICK MARGARINE
 $\frac{1}{2}$ C STRAWBERRIES AND JUICE
2

Recipe FOUR-DAY COCONUT CAKE

PREP TIME: LOUISE CURCIANO COOK TIME: _____ SERVES: _____

INGREDIENTS

1 DUNCAN HINES BUTTER CAKE MIX

ICING: 2 C SUGAR

1 16OZ CARTON SOUR CREAM

1 12OZ PKG FROZEN COCONUT, SHAVED

1 $\frac{1}{2}$ C COOL WHIP

PREPARE THE ICING THE NIGHT BEFORE BAKING THE CAKE AND CHILL OVERNIGHT, FOLLOWING THESE DIRECTIONS: COMBINE SUGAR, SOUR CREAM AND COCONUT. BLEND WELL. CHILL AFTER BAKING THE CAKE IN 4 LAYERS, REMOVE

Recipe CARROT CAKE - KATHARINE HUGHES

PREP TIME: _____ COOK TIME: _____ SERVES: _____

INGREDIENTS

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

2 1 TSP BAKING POWDER

1 $\frac{1}{2}$ TSP BAKING SODA

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

1 TSP CINNAMON, 1 TSP NUTMEG, 1 TSP ALLSPICE

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

2 1 C WESSON OIL

2 $\frac{1}{2}$ TBSP WATER

3 EGGS, SEPARATED

1 C GRATED CARROTS

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

2 BLACK WALNUTS

DIRECTIONS

1 C OF THE ICING MIXTURE AND SET ASIDE
SPREAD THE REMAINING MIXTURE BETWEEN THE
LAYERS.

FOR THE FROSTING:

COMBINE THE REMAINING 1 C OF MIXTURE WITH
 $1\frac{1}{2}$ C COOL WHIP. BLEND. SPREAD OVER TOP AND
SIDES OF CAKE. REFRIGERATE IN AN AIRTIGHT
CONTAINER FOR ANOTHER 3 DAYS. ENJOY!

DIRECTIONS

CARROT CAKE - KAYE CLOSE

1 C SUGAR	$\frac{1}{4}$ TSP SALT, SIFTED
$\frac{1}{2}$ C WESSON OIL	$\frac{1}{4}$ TSP CINNAMON, SIFTED
$2\frac{1}{2}$ C FLOUR, SIFTED	1 C CARROTS, GRATED
2 TSP BAKING POWDER, SIFTED	2 EGGS
$\frac{1}{2}$ TSP BAKING SODA, SIFTED	$\frac{1}{2}$ C NUTS, CHIPPED

HEAT OVEN TO 350° . MIX SUGAR AND OIL. ADD FLOUR,
^{BAKING POWDER} BAKING SODA, SALT, AND CINNAMON SIFTED TOGETHER
ADD CARROTS. ADD EGGS 1 AT A TIME, BEATING AFTER
EACH. ADD NUTS. BLEND WELL. TURN INTO OILED
LOAF PAN. BAKE 55 TO 60 MIN. COVER WITH FOIL THE
FIRST 25 MIN TO AVOID CRACKING

Here's what's cookin'

CHOCOLATE CAKE

Series

Recipe from the kitchen of Helen Cahoon

2 sticks butter - 2 cups sugar

4 beaten eggs

10 - 5¢ Hershey Bars-melted

2 1/2 cup flour

1/2 teas soda

1 cup buttermilk

1 - 16 oz can Hershey Chocolate Syrup

1 teas vanilla

Cream butter and sugar, add eggs. Mix well and add melted chocolate bars. Sift flour and soda together. Mix alternately with buttermilk. Add chocolate syrup



What's cookin' Fluffy Cocoa Fracting Serves

Recipe from the kitchen of

3/4 c. Hershey's Cocoa

4 c. confec. sugar

1/2 c. butter or oleo

1 teas vanilla

1/2 c. evaporated milk

Mix cocoa & sugar

^{sugar} mix with butter

Cream - part of cocoa - ^{sugar} mix with butter

Add - vanilla & 1/2 the milk

Add - remaining cocoa - sugar mix & blend well.

Add - remaining milk & heat to spreading consistency.

Yield: Filling & fracting for 2 min inch layers.



Cover - Cake Recipe

and vanilla. Bake in greased tube pan at 350° for 1 hr and 15 minutes. DO NOT OPEN OVEN DOOR!!

Chocolate icing - Helen Cahoon

$\frac{1}{4}$ c cocoa $\frac{1}{4}$ c milk
 $\frac{1}{4}$ c butter $\frac{1}{4}$ c sugar

Mix well. Stir over heat until the sugar melts and it comes to a full boil. Boil 2 min longer

Chocolate Dawn Special Cake,

K.H.

$1\frac{3}{4}$ c. sugar
 $\frac{2}{3}$ c. shortening
2 eggs
1 tsp. Vanilla
 $2\frac{1}{2}$ c. Sifted cake flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ " salt
1 c. buttermilk
 $\frac{1}{2}$ c. Hershey Cocoa
 $\frac{1}{2}$ c. boiling water

Preheat oven to 350° F. Grease & flour 2 nine inch layer pans. Cream - sugar and shortening well.

Add - egg - one at a time, beating well after each egg.
Add - vanilla - Sift together flour, soda, & salt.

add alternately with buttermilk.
Make a smooth paste of cocoa and boiling water, cool slightly and add - blend well.

Pour - into prepared pans & bake for about 35 min.

or until done. See frosting on other side. (Good)

Recipe APPLESAUCE CAKE - LOUISE GOODMAN

PREP TIME: _____ COOK TIME: _____ SERVES: _____

INGREDIENTS

2 $\frac{1}{2}$ C WARM APPLESAUCE
2 TSP BAKING SODA
2 C BROWN SUGAR
1 C CRISCO SHORTENING
4 C FLOUR
1 LB SEEDLESS RAISINS
1 C WALNUTS
1 TSP VANILLA
1 TSP CINNAMON

(COVER)

Recipe MAMA'S APPLESAUCE CAKE

from LEXIE E. JONES serves _____

cooking time _____ preheat oven to _____

SIFT 4C FLOUR WITH 3 TSP BAKING SODA,
1 TSP CLOVES AND 1 TSP CINNAMON
CREAM TOGETHER 1 C BUTTER AND 1 C
CRISCO SHORTENING². GRADUALLY BLEND
2 C BROWN SUGAR INTO THE CREAMED MIXTURE
BEAT IN 2 EGGS 1 AT A TIME. ADD THE
WARM APPLESAUCE, AND 1 TSP VANILLA
GRADUALLY ADD THE FLOUR MIXTURE,
BEATING AFTER EACH ADDITION. STIR IN
1 LB SEEDLESS RAISINS AND 1 C CHOPPED
(COVER)



DIRECTIONS

STIR THE BAKING SODA, SHORTENING AND SUGAR INTO THE WARM APPLE SAUCE. ADD FLOUR AND STIR THOROUGHLY. ADD RAISINS AND NUTS. STIR THOROUGHLY. BAKE IN A GREASED AND FLOURED PAN AT 275° ABOUT 1¹/₂ HRS OR UNTIL A KNIFE INSERTED IN THE CENTER COMES OUT CLEAN.

BLACK WALNUTS. THE BATTER WILL BE HEAVY. POUR INTO 2 9" CARE PANS. BAKE 30 MIN AT 350° COOL AND FROST WITH CARAMEL ICING

MIX $\frac{1}{2}$ C MILK, 2 C LIGHT BROWN SUGAR, BUTTER THE SIZE OF A WALNUT AND 1 TSP VANILLA. BOIL UNTIL 2 LUMPS IN WATER (SOFTBALL STAGE) BEAT UNTIL CREAMY AND READY TO SPREAD.

THIS WAS MY FAVORITE CAKE, AND MOTHER ALWAYS FIXED IT AT CHRISTMAS FOR ME IF JOE AND I WERE WITH HER. MY GRANDMA BERTHA HARMON USED TO BAKE IT AND EGG CUSTARD PIES EVERY CHRISTMAS TOO. GRANDMA CHURNED HER OWN BUTTER, HAD 2 BLACK WALNUT TREES AND COOKED ON A WOODSTOVE

Recipe GINGERBREAD - LEXIE JONES

PREP TIME: _____ COOK TIME: 40 min 350° SERVES: _____

INGREDIENTS

1 STICK BUTTER ($\frac{1}{2}$ C) MELTED AND COOLED

$\frac{1}{4}$ C WESSON OIL

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

$\frac{3}{4}$ C PACKED DARK BROWN SUGAR

4 2 LARGE EGGS

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

2 TSP BAKING SODA

$\frac{1}{2}$ TSP BAKING POWDER

$\frac{1}{2}$ 1 TBSP GROUND GINGER

$1\frac{1}{2}$ TSP GROUND CINNAMON

$\frac{1}{2}$ TSP GROUND CLOVES

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

2 1 C BOILING WATER

(COVER)

Recipe EASY COCONUT NO BAKE PIE

from RITA E. HUGHES serves _____

cooking time _____ preheat oven to _____

1. 60Z PKG COCONUT CREAM PUDDING MIX
COOK AND SERVE (NOT INSTANT)

PREPARED AS DIRECTED ON BOX

WHEN PUDDING HAS THICKENED, REMOVE
FROM HEAT AND ADD DESIRED AMOUNT OF
FROZEN COCONUT, THAWED.

POUR INTO A 9" GRAHAM CRACKER CRUST
COVER WITH SARAN WRAP AND CHILL



DIRECTIONS

SPRAY A 10" TUBE PAN WITH PAM. IN A MEDIUM BOWL, COMBINE THE MELTED BUTTER, VESSON OIL, MOLASSES, BROWN SUGAR AND EGGS. IN ANOTHER BOWL, COMBINE THE FLOUR, BAKING SODA, BAKING POWDER AND SPICES. COMBINE THE MOLASSES MIXTURE WITH THE DRY MIXTURE. STIR WELL. POUR IN THE BOILING WATER. STIR VERY WELL. POUR IN TO PAN BAKE 40 MIN OR UNTIL THE TOP SPRINGS BACK WHEN TOUCHED. COOL IN PAN 10 MIN THEN TURN OUT ON SERVING PLATE. WRAP IF WAITING MORE THAN 2 HRS TO SERVE.
THIS IS GOOD WITH LEMON SAUCE

PECAN PIE - LEXIE E. JONES

3 EGGS, SLIGHTLY BEATEN

$\frac{1}{4}$ TSP SALT

$\frac{1}{4}$ TSP VANILLA

1 C KARO CLEAR CORNSYRUP

$\frac{2}{3}$ C COARSELY CHOPPED PECANS

$\frac{3}{8}$ C SUGAR

MIX ALL INGREDIENTS, ADDING NUTS LAST

POUR INTO A 9" UNBAKED PIE SHELL

BAKE AT 450° 10 MIN THEN REDUCE HEAT TO

350° BAKE 1 HR OR UNTIL A KNIFE

INSERTED IN THE CENTER COMES OUT CLEAN

Recipe GINGERBREAD - LEXIE JONES

PREP TIME: _____

COOK TIME: 40 MIN 350°

SERVES: _____

INGREDIENTS

1 STICK BUTTER ($\frac{1}{2}$ C) MELTED AND COOLED

$\frac{1}{4}$ C WESSON OIL

$\frac{1}{4}$ $\frac{3}{4}$ C MOLASSES

$\frac{1}{4}$ $\frac{3}{4}$ C PACKED DARK BROWN SUGAR

$\frac{1}{4}$ 2 LARGE EGGS

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

2 TSP BAKING SODA

$\frac{1}{2}$ TSP BAKING POWDER

$\frac{1}{2}$ 1 TBSP GROUND GINGER

$\frac{1}{2}$ TSP GROUND CINNAMON

$\frac{1}{2}$ TSP GROUND CLOVES

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

2 1 C BOILING WATER

(COVER)

Recipe EASY COCONUT NO BAKE PIE

from RITA E. HUGHES

serves _____

cooking time _____

preheat oven to _____

1. 602 PKG COCONUT CREAM PUDDING MIX
COOK AND SERVE (NOT INSTANT)

PREPARED AS DIRECTED ON BOX

WHEN PUDDING HAS THICKENED, REMOVE
FROM HEAT AND ADD DESIRED AMOUNT OF
FROZEN COCONUT, THAWED.

POUR INTO A 9" GRAHAM CRACKER CRUST
COVER WITH SARAN WRAP AND CHILL



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INSERTED IN THE CENTER COMES OUT CLEAN