

*The
Faithful
Chef*



75 Year
CELEBRATION
1948-2023

***Nichols Hills
United Methodist
Church***

United by God's Love

The United Methodist Church
of Nichols Hills



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Foreword

In celebrating the 75th Anniversary of Nichols Hills United Methodist Church, it is only fitting that we remember the many talented cooks and their mouth-watering recipes that have contributed to the fellowship of our church.

We have enjoyed food provided for the Methodist Youth Fellowship dinners, all church banquets, receptions for celebrations as well as funerals and holy days, small group settings in homes, and during the time following the church services.

The Faithful Chef Cookbook is a Mother's Day gift from the 75th Anniversary Committee. Once again, our chefs have shared their recipes to make this possible. We thank our contributors.

We hope this cookbook reminds you of cherished memories of the past and inspires you to create new memories of future gatherings.

Bon Appetit!

Cookbook Co-Chairmen:
Ann Garrett
Bette MacKellar
Sally Stringer



All recipes submitted by present or former pastors and families are marked with this small cross and flame icon.

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75th Anniversary Cookbook Committee Acknowledgements

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Ann Garrett, Bette MacKellar, Sally Stringer

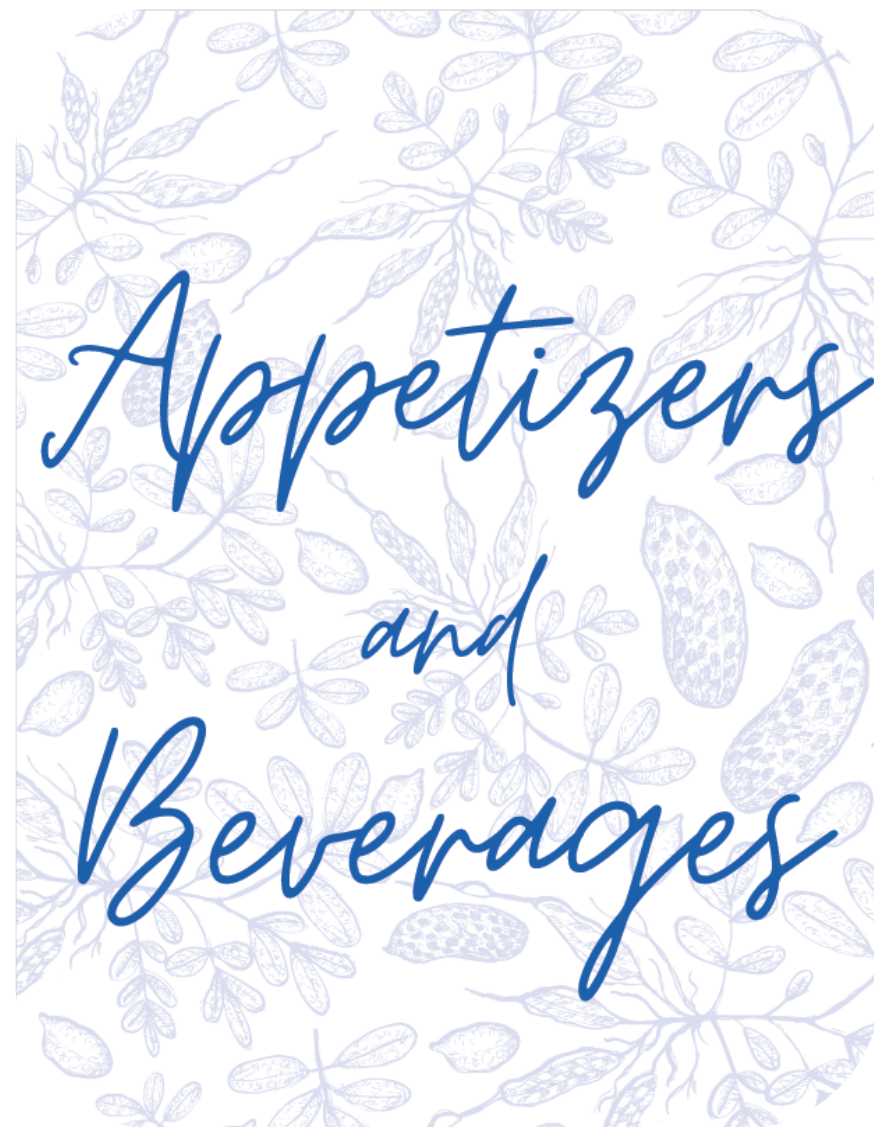
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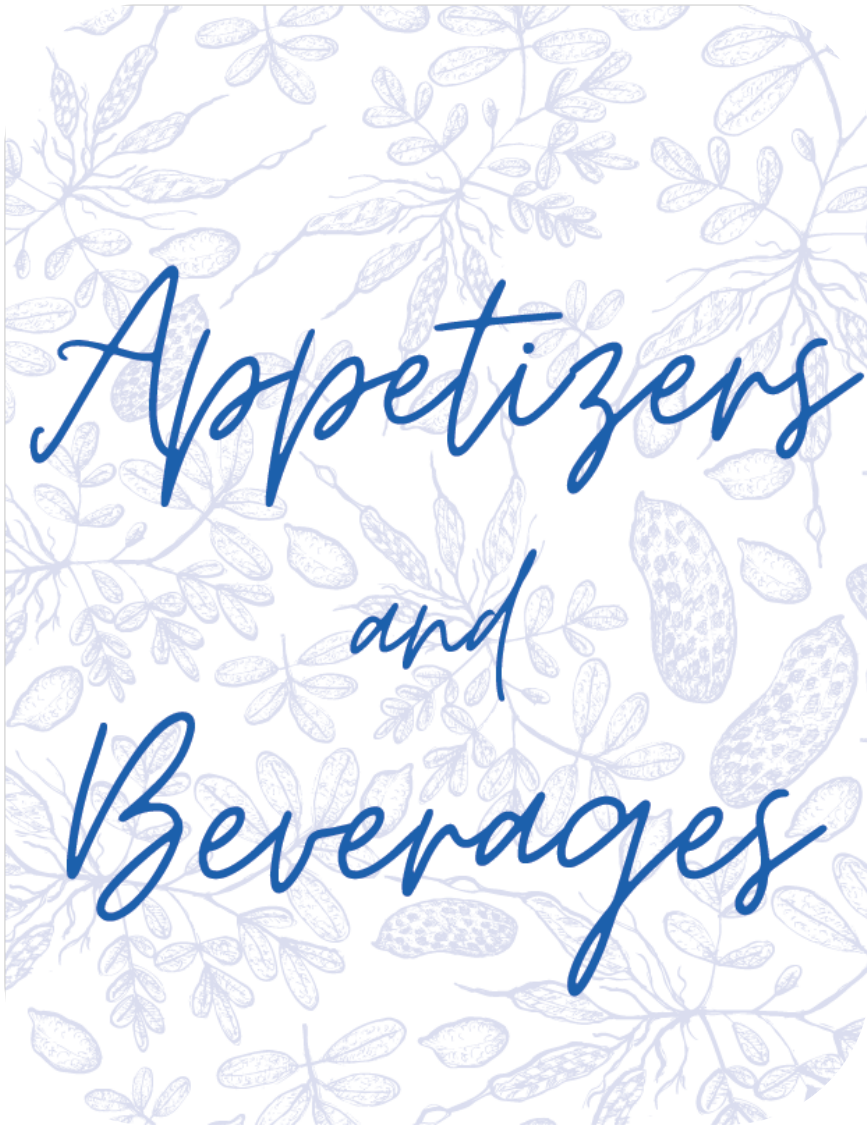
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Cheese Ball

Number of Servings: 50

Ingredients:

<i>2 8 oz. pkg. cream cheese (regular, not reduced fat)</i>	<i>4 Tbsp minced onion</i>
<i>1 8 oz. can crushed pineapple drained</i>	<i>2 tsp seasoned salt</i>
<i>2 cups pecans, chopped</i>	<i>1/2 tsp garlic powder</i>
<i>1/3 cup green pepper</i>	<i>1/2 cup finely grated cheddar cheese</i>

Directions:

Mix all ingredients except 1 cup pecans. Form into a large ball or two smaller ones. Roll ball in remaining cup of chopped pecans to cover ball. Pat 1/2 cup finely grated cheddar cheese over pecans. Refrigerate 3 to 4 hours or overnight before serving. Ball may be frozen.

Submitted by: Ann Millerborg

Easy Cheese Ball

Ingredients:

<i>2 -8oz, packages of softened cream cheese</i>	<i>1 16-oz bottle of Mezzetta Sliced Golden Greek</i>
<i>1 bottle (in glass jar) of Armour Dried Beef</i>	<i>Pepperoncini, drained</i>

Directions:

Toss all in Cuisinart and blend thoroughly. It makes enough to divide and freeze half. You can form into a ball and ring with crackers.

A wonderful flavor draws me to it every time and it is a dependable crowd favorite.

Submitted by: Joy Richardson

Cheese and Olive Spread

Number of Servings: 16

Ingredients:

1/4 pound Roquefort or blue cheese *Dash of cayenne pepper*
1/4 pound butter or margarine *1/4 cup chopped walnuts*
1 package (3 oz.) cream cheese *1/4 cup chopped ripe olives*
2 Tbsp brandy

Directions:

Blend together Roquefort or blue cheese, softened butter, cream cheese, brandy, cayenne, nuts, and olives. Separate mixture into 4 parts, wrap and freeze. (If you chill the mixture first, you can shape it into rolls.) Thaw before serving with crackers. One part is adequate for 4 persons or you can serve it all at once if you are serving a group of 16 for a cocktail party. If you do not want to serve it as a cheese roll, the mixture can go into a serving bowl with crackers around it.

This appetizer spread you can store in the freezer, ready to serve for unexpected guests.

Submitted by: Betsy Berry

To Die For Dip

Number of Servings: 6-8

Ingredients:

1-8oz. cream cheese (softened) *8 oz. shredded Swiss cheese*
1 cup mayonnaise *1 package bacon bits*

Directions:

Heat oven to 350 degrees. Combine all ingredients and place in a round baking dish Cook for 15 minutes or until middle bubbles.

Submitted by: Katie Schatz

Michelle's Famous Queso

Number of Servings: 10-12

Ingredients:

1 lb. ground beef *1 can of cream of mushroom soup*
1 lb. Jimmy Dean Sausage (regular) *1 medium size Jar of Medium Pace*
2 lbs. Velveeta cheese

Directions:

Brown the ground beef and sausage together in a skillet and drain the grease. Cut the Velveeta in cubes. Put cubes of Velveeta in the crock pot. Add Cream of mushroom soup, Picante Sauce, and jalapeños. Add ground beef and sausage. Mix together and let cook on low in the crock pot. Enjoy with Tostitos!

This is a Crowd pleaser for any event!

Submitted by: Michelle Parrish Woford

Cheese Bites

Number of Servings: 4-6 Dozen depending on size

Ingredients:

8 oz shredded sharp cheese *1/4 tsp cayenne pepper*
8 oz butter *1 tsp salt*
2 cups flour, sifted

Directions:

Work the cheese and butter into the flour and seasonings until a soft ball is formed. Chill several hours, then form into a log. Slice thin and bake on a cookie sheet at 400 degrees for 10-12 minutes.

Our mother, Jerry Jennings, loved making these "cheesies" for the church cookie hour. They were served alongside the Walker Family punch out of the beautiful silver heirloom punch bowl graciously given to the church by Wanda Scrapper, wife of Randy Scrapper, Senior Pastor (2010-2014).

Submitted by: The Jennings Daughters

Parmesan Pita Chips

Ingredients:

6 (6-inch) Pita bread
1/4 cup olive oil
Salt
Pepper
1 1/2 cups finely shredded
Parmesan cheese

Directions:

Split each pita into 2 rounds and brush the rough sides with olive oil. Cut each round into 16 wedges and arrange on baking sheets with oiled sides up. Sprinkle with salt and pepper and parmesan cheese. Bake at 375 degrees for 12 to 15 minutes.

**Originally submitted by Bea Bloss for the
1998 "Family Favorites" church cookbook.**

Artichoke Dip

Number of Servings: 8

Ingredients:

1 cup Real Mayonnaise
1 small can of artichoke hearts-
drained and chopped (I use
artichokes packed in water)
1/2 cup Parmesan cheese
Paprika

Directions:

Mix all ingredients. Pour into oven proof serving dish. Sprinkle with paprika and bake at 350 degrees for 20 minutes until bubbly. Serve with assorted crackers.

Variations: Add 1/4 lb fresh crabmeat, baby shrimp or lobster meat, or 1 can chopped green chiles.

Adapts well to doubling or quadrupling. Increase time to 25 or 30 minutes until bubbly.

Submitted by: Gordon Ryan

TV Snacks

Ingredients:

1 pkg. Cheerios
1 pkg. Kix
1/2 pkg. Wheat Chex
1 lb butter or oleo (melted and
poured over)
1 pkg. Rice Chex
1 pkg. stick Pretzels
2 lb mixed toasted nuts
6 Tbsp chili powder
3 Tbsp garlic salt

Directions:

Mix well and put in 200 degree oven for 2 hours, stirring every 30 minutes, then add mixed nuts and bake another hour, stirring frequently. Cool thoroughly to insure crispness.

**Originally submitted by Mrs. Bert Reed for the
1953 "Nichols Hills Kitchens" church cookbook.
Mrs. Reed was a charter member of NHUMC.**

Avocado Appetizer

Ingredients:

2-3 ripe avocados
3 Tbsp lemon juice (fresh
preferred)
1 1/2 Tbsp olive oil
1 medium clove of garlic
1/4 tsp salt or to taste

Directions:

Peel avocados and cut in half. Remove seed. Dice avocados into small pieces and put in a bowl. Mince garlic and mash with salt. Add lemon juice. Then add olive oil. Pour on diced avocados and mix lightly. Serve with Ritz crackers, Townhouse crackers, or Pita chips.

This recipe is from Margaret. She brought this recipe from her native state of California. It was her signature recipe!

Submitted by: Pam Shdeed

Pawhuska Corn Dip

Number of Servings: 12-16

Ingredients:

2 cans of Mexicorn *1 can green chilis*
1 can sweet white corn *2 cups shredded cheese (any*
1 jar of pimentos *kind)*
1 pkg shredded Parmesan *1 cup mayonnaise*

Directions:

Preheat oven to 350 degrees. Drain all cans & jars. Mix all together in a bowl. Pour into 13" x 9" pan. Bake at 350 for 30 minutes. Serves best with any chips -- some favorites are Tostitos or Fritos!

Submitted by: Emily Ellis

Pickled Shrimp

Number of Servings: 10

Ingredients:

2 1/2 lbs medium cooked *Tabasco to taste*
shrimp *3/4 cup white vinegar*
1 pint purple onions sliced *4 tsp salt*
(or white) *2 1/2 tsp celery seed (dill)*
8 bay leaves *2 1/2 Tbsp capers with juice*
1 1/4 cup salad oil

Directions:

Layer shrimp and onions in crock, jar or bowl. Combine remaining ingredients and pour over shrimp and onions. Marinate at least 3 hours. All day is good.

Submitted by: Anne Holbrook

Olive Surprises

Number of Servings: 3 Dozen

Ingredients:

1/4 cup soft butter *1/4 tsp paprika*
1 cup sharp cheddar cheese, *1/2 cup flour*
grated *3 dozen stuffed green olives*
1/4 tsp salt

Directions:

Cream butter and cheese. Add other ingredients. Chill 15-20 minutes. Shape dough around each olive. It doesn't take a lot of dough to cover. Bake at 400 degrees for about 15 minutes.

As served during NHUMC cookie hour.

Submitted by: Cindy Withrow

Lemon Tea

Number of Servings: Approximately 14 cups

Ingredients:

1/4 cup dry tea *Juice of 3 lemons*
2 cups water *1 tablespoon almond flavoring*
1 1/2 cups sugar *2 tablespoons vanilla*
2 quarts water

Directions:

Boil dry tea in 2 cups water. Add sugar, 2 quarts water, lemon juice, almond and vanilla. Serve piping hot.

**Originally submitted by Dorothy Graham for the
1998 "Family Favorites" church cookbook.
Dorothy was the wife of George Graham,
Senior Pastor (1962-1969)**

Marshall Christmas Egg Nog

Number of Servings: 10 plus (keep adding ice cream)

Ingredients:

<i>12 eggs</i>	<i>Vanilla Ice Cream</i>
<i>1 1/2 cups sugar</i>	<i>Add liquor (nog) to taste,</i>
<i>1/2 tsp salt</i>	<i>if desired</i>
<i>4 small cartons of whipping cream</i>	

Directions:

Separate egg whites and yolks. Whip in separate bowls until whites are fluffy and yolks are white looking. (Add whisky now if you want for entire recipe). We always used a side pitcher of "nog" for adults so this egg nog can be good for both adults and children. Add the sugar and salt into the whipped yolks and mix. Whipping cream in a separate bowl. Combine the "yellow" bowl with the whipping cream bowl along with 1 tablespoon of whites for smoothing purposes and mix. Place the whipped whites in a large bowl and pour the yolks and whipping cream into it. "Fold" the whites, yolks and whipping cream gently into each other with a large spoon. Add the desired amount of ice cream for cooling purposes. (Depending on the size of your bowl, I usually add at least 2 plus cups of ice cream to begin with and more as needed.)

This recipe was in John Marshall's family for years. After our children, Mary and Dudley, were born, John made this for our neighbors and friends to come and enjoy with sausage biscuits on Christmas mornings.

Submitted by: Ann Marshall (Mrs. John H. Marshall)

Alfred's Pineapple Lemonade Punch

Ingredients:

<i>1 large can pineapple juice</i>	<i>4 cups sugar</i>
<i>6-7 scoops of lemonade powder</i>	<i>2 liters ginger ale water</i>

Directions:

Mix 4 cups sugar with 6 cups of boiling water to make simple syrup. Cool. Add 6 additional cups of water, pineapple juice, and lemonade powder. Freeze the above ingredients. To loosen, run container under tepid water until frozen mixture comes loose from plastic container. Place iced mixture in a punch bowl and pour 2 liters ginger ale over. Allow time for frozen mixture to melt down before serving. May add ice.

The Walker family made this treasured punch recipe for many years. It was the centerpiece of the church cookie table following second service.

Submitted by: Della Walker



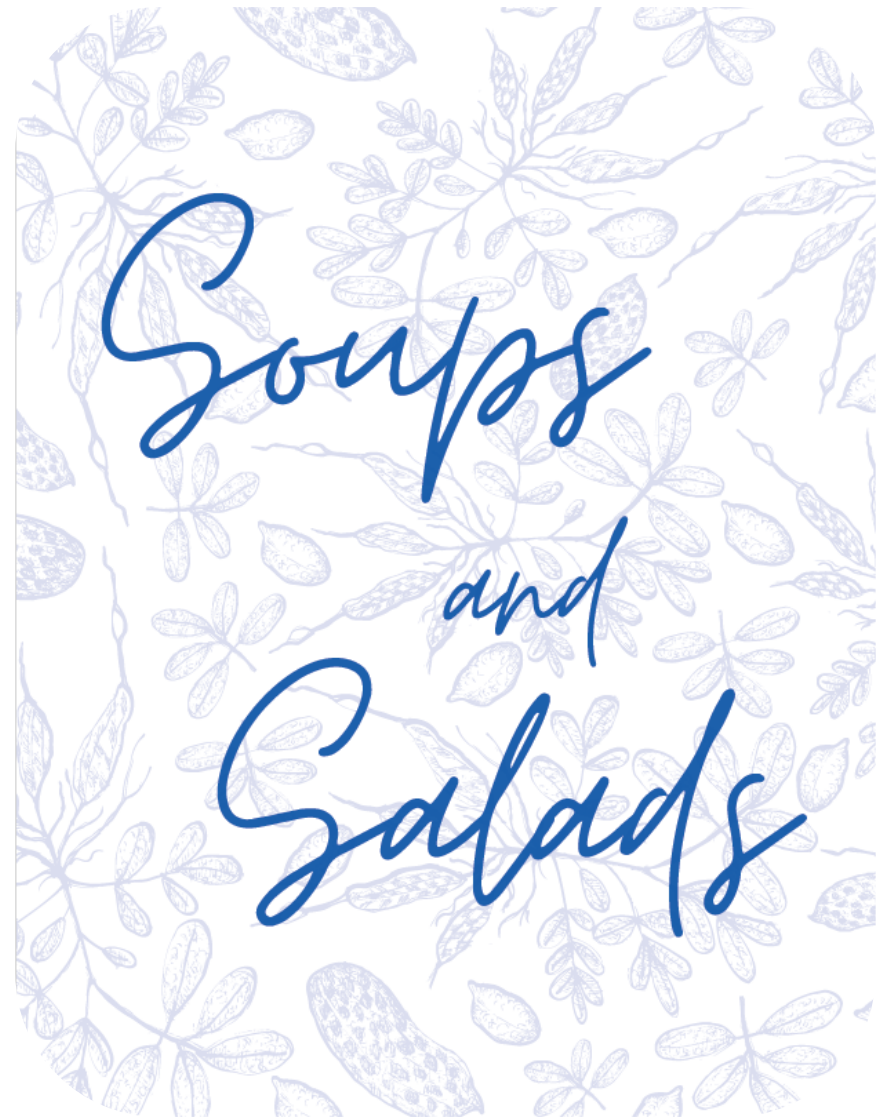
Try one of these prayers as you gather to eat:

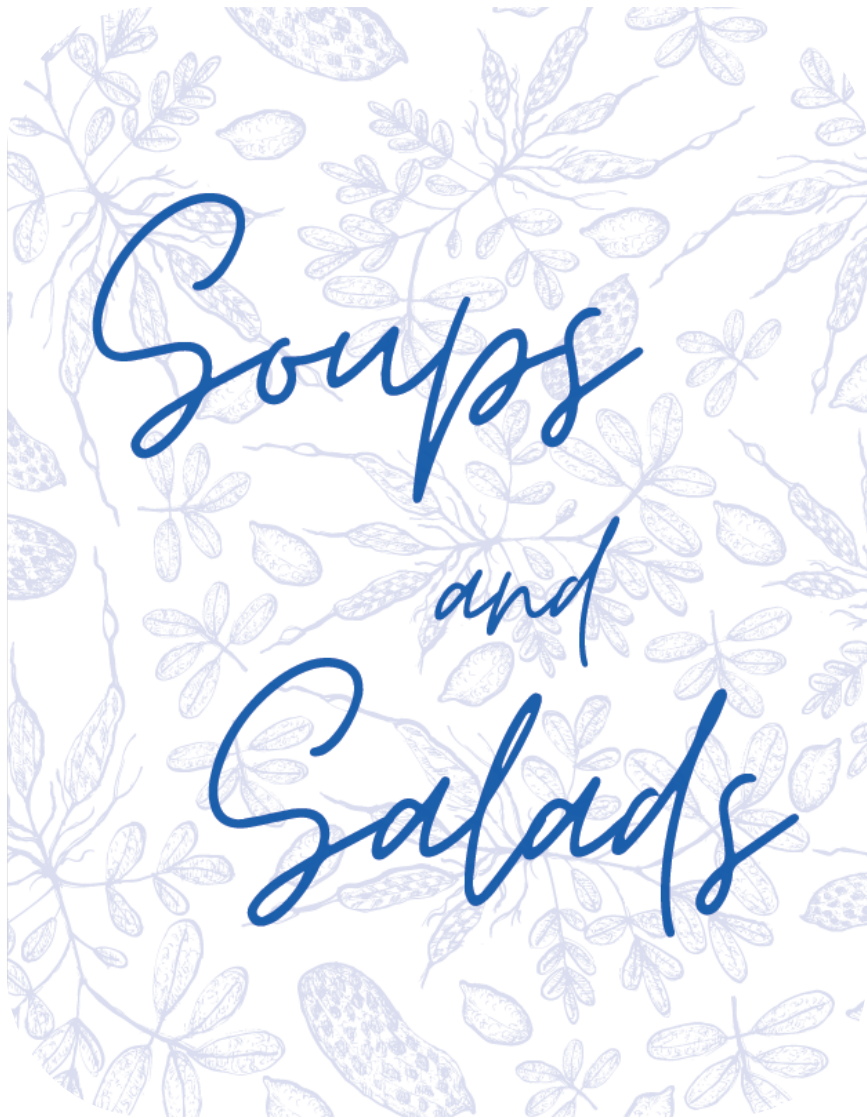
“Bless us, O Lord, and these Thy gifts which we are about to receive from Thy bounty. Through Christ our Lord. Amen.”

“Bless, O Lord, this food to our use and us to thy loving service and keep us ever mindful of the needs of others. In Jesus’ name we pray, Amen.”

“Lord, thank You for the food before us, the family and friends beside us, and the love between us. In Jesus name we pray. Amen.”

“Thank you, Father in Heaven, for this food which Thou has given. Bless us all as we partake, give us strength for Thy sake. Amen.”





Chilled Zucchini Soup

Number of Servings: 5-6

Ingredients:

<i>2 large zucchini, unpeeled and sliced</i>	<i>1 cup sour cream</i>
<i>1 green pepper, finely chopped</i>	<i>1 Tbsp parsley</i>
<i>1/2 cup finely chopped onions</i>	<i>1/2 tsp fresh chopped dill or 1/4 tsp dry dill</i>
<i>3 cups chicken stock</i>	<i>Salt and pepper to taste</i>

Directions:

Combine zucchini, green pepper, onion, and chicken broth in a saucepan. Cover and simmer for 20 minutes. Strain vegetables and reserve stock. In blender or food processor, put sour cream, parsley, dill, and cooked vegetables. While blending, add stock. Season with salt and pepper and chill. Garnish with a daub of sour cream.

Submitted by: Sally Morrison Stringer

Chicken Dijon Soup

Ingredients:

<i>2 cups chicken stock</i>	<i>1/3 cup margarine</i>
<i>1 potato, chopped</i>	<i>1/3 cup flour</i>
<i>3 Tbsp margarine</i>	<i>1/4 cup parsley, chopped</i>
<i>2 leeks, chopped</i>	<i>2 tsp fresh tarragon (optional)</i>
<i>2 green onions, chopped</i>	<i>2 Tbsp Dijon mustard</i>
<i>2 celery ribs, chopped</i>	<i>1 Tbsp lemon juice</i>
<i>3/4 lb of chicken, cubed, cooked</i>	<i>salt and pepper, to taste</i>

Directions:

In a large pot, boil the potato in the chicken stock for 15 minutes. In a sauce pan, sauté the leeks, green onions, and celery until just tender. Add to the pot. Using the same sauce pan, combine the margarine and flour and cook for 5 minutes, stirring constantly. The roux is done when it resembles wet sand. Add parsley, tarragon (optional), mustard, lemon juice, chopped chicken, rest of chicken stock, salt, and pepper. Simmer for 10 minutes.

Submitted by: Pam Shdeed

Christmas Eve Spicy Pumpkin Soup

Number of Servings: 6-8

Ingredients:

<i>1 16 oz can pumpkin</i>	<i>1/2 tsp dried rosemary, crushed</i>
<i>1 cup chopped celery</i>	<i>1/4 tsp ground red pepper</i>
<i>1/2 cup chopped carrot</i>	<i>4 cups chicken broth</i>
<i>1/2 cup chopped onion</i>	<i>1 8 oz can diced tomatoes</i>
<i>1/2 tsp salt</i>	<i>Sour cream (optional)</i>
<i>1/2 tsp dried oregano, crushed</i>	<i>Shelled pumpkin seeds (optional)</i>

Directions:

In a 4-quart crockpot, place pumpkin, celery, carrot, onion, salt, oregano, rosemary, and ground red pepper. Gradually stir in chicken broth. Cover. Cook on low-heat setting for 6 to 8 hours. Stir in undrained can diced tomatoes. Immediately ladle into bowls. Add a dollop of sour cream and sprinkle with shelled pumpkin seeds, if desired.

When the spicy pumpkin soup is cooking at our house, my family knows it's Christmastime!

Submitted by: Jami VanCamp Cravens

Old Fashioned Sweet-Sour Cole Slaw

Number of Servings: 12

Ingredients:

<i>1 head of shredded cabbage</i>	<i>2/3 cup white vinegar</i>
<i>2 tsp salt</i>	<i>2 cups whipping cream</i>
<i>1 1/3 cup sugar</i>	

Directions:

Refrigerate the shredded cabbage in a covered dish for several hours. Mix ingredients in order given, 30 minutes before serving. Chill and serve.

Submitted by: Gordon Ryan

Sweet Potato and Black Bean Chili

Number of Servings: 2 servings/2 cups each

Ingredients:

<i>2 tsp extra-virgin olive oil</i>	<i>1/8 tsp salt, or to taste</i>
<i>1 small onion, finely diced</i>	<i>1/3 cup water</i>
<i>1 small sweet potato, peeled and diced</i>	<i>1 15-ounce can black beans, rinsed</i>
<i>2 cloves garlic, minced</i>	<i>1 cup canned diced tomatoes</i>
<i>1 Tbsp chili powder</i>	<i>2 tsp lime juice</i>
<i>2 tsp ground cumin</i>	<i>2 Tbsp chopped fresh cilantro</i>
<i>1/4 tsp ground chipotle chili</i>	

Directions:

Heat oil in a large saucepan over medium-high heat. Add onion and sweet potato and cook, stirring often, until the onion is slightly softened, about 2 minutes. Add garlic, chili powder, cumin, ground chipotle, and salt and cook, stirring constantly, until fragrant, about 30 seconds. Add water, bring to a simmer, cover, reduce heat to maintain a gentle simmer and cook until the sweet potato is tender, 10 to 12 minutes. Add beans, tomatoes and lime juice; increase heat to high and return to a simmer, stirring often. Reduce heat to maintain a simmer and cook until slightly reduced, about 4 minutes. Remove from the heat and stir in cilantro.

Submitted by: Anne Holbrook

Raspberry Christmas Salad

Number of Servings: 10-12

Ingredients:

<i>1 6 oz. box raspberry Jello</i>	<i>1 tsp lemon juice</i>
<i>2 cups boiling water</i>	<i>1 cup apple sauce</i>
<i>2 10 oz packages frozen raspberries thawed</i>	

Directions:

Combine gelatin and water to dissolve gelatin. Stir in raspberries with juice, apple sauce and lemon juice. Pour into 6 cup mold. Refrigerate.

Submitted by: Anne Holbrook

Dijon Vinaigrette

Number of Servings: 4-6

Ingredients:

3 Tbsp red wine vinegar *Pinch of sea salt to taste*
1 Tbsp Dijon mustard *3/4 cup extra virgin olive oil*
Freshly ground pepper to taste

Directions:

Place vinegar, mustard, salt, and pepper in a bowl. Whisk ingredients until salt is dissolved. Slowly add the oil while whisking constantly. The dressing will thicken. You can always add chopped herbs, capers, chopped garlic, or finely grated Parmesan or another type of cheese at this point. Also, up until the point where you might want to add capers or cheese, you can always double or triple the recipe by mixing all the ingredients at once by using an immersion blender to mix the ingredients together.

This is a typical French vinaigrette which I use on many different salads.

Submitted by: Kathy Walker

Fruit Vinaigrette

Number of Servings: 1 cup

Ingredients:

1/3 cup apple cider vinegar or *Freshly ground pepper to taste*
another fruit-flavored *2/3 cup nut oil*
vinegar *(walnut, hazelnut, etc.)*
Sea salt to taste

Directions:

Place vinegar, salt, pepper, and any other seasonings in a bowl. Whisk ingredients until salt is dissolved. Slowly add oil while whisking constantly. Or, use an immersion blender to mix.

Adapted from Monique Esquerré.

Submitted by: Kathy Walker

Cucumber Salad

Number of Servings: 6

Ingredients:

<i>1 envelope unflavored gelatin</i>	<i>1 (8 oz) cream cheese, softened</i>
<i>1/2 cup cold water</i>	<i>1/2 cup salad dressing</i>
<i>salt</i>	<i>1/3 cup finely chopped celery</i>
<i>1 medium cucumber, pared</i>	<i>2 Tbsp. pimienta</i>
<i>1/2 small onion (or green</i>	<i>Red or green pepper may be</i>
<i>onions),</i>	<i>Added for color</i>
<i>chopped</i>	<i>1/3 cup broken walnuts or</i>
<i>3 cups creamed style cottage</i>	<i>pecans, toasted</i>
<i>cheese</i>	

Directions:

Soften gelatin in water; add pinch of salt. Heat and stir over low heat until gelatin dissolves. Slice cucumber in half (lengthwise) and scrape out seeds; grate cucumber and onion (or cut green onions with tops.) Beat cheeses together until well blended. Stir in gelatin. Add cucumber, onion and remaining ingredients. Pour into 6-cup ring mold or individual molds. Chill until firm (6 to 7 hours or overnight). Unmold.

NOTE: This recipe may be cut in half. You can still use the whole envelope of gelatin.

**Originally submitted by Mattie Meyer for the
1998 "Family Favorites church cookbook.
Mattie was the wife of Lester Meyer,
Senior Pastor (1979-1985).**

Chinese Chicken Salad

Number of Servings: 4

Ingredients:

<i>3 oz package ramen noodles</i>	<i>1/3 cup rice wine vinegar</i>
<i>1/4 cup slivered almonds</i>	<i>1/8 cup vegetable oil</i>
<i>2 Tbsp sesame oil</i>	<i>1/8 cup sesame oil</i>
<i>1Tbsp sesame seeds, toasted</i>	<i>2 Tbsp soy sauce</i>
<i>3 boneless, skinless, chicken breasts cut into bite size pieces</i>	<i>16 oz. packaged shredded cabbage</i>
<i>1/4 cup sugar</i>	<i>3 green onions, chopped</i>
	<i>mandarin oranges to garnish</i>

Directions:

Place ramen noodles and almonds on a baking sheet and toss with sesame oil. Bake at 300 degrees for 10 minutes or until golden. Set aside. Cook chicken in sesame oil. Whisk sugar, vinegar, oils, and soy sauce until sugar dissolves. In a large bowl, combine cabbage, green onions, chicken, ramen, almonds, and sesame seeds. Garnish with mandarin oranges and add dressing.

Submitted by: Sarah Stringer Butler

Spinach and Cottage Cheese Salad

Number of Servings: 6

Ingredients:

<i>Dressing:</i>	<i>Salad:</i>
<i>1/4 cup sugar</i>	<i>1 pkg. fresh spinach</i>
<i>1/3 cup vinegar</i>	<i>1 head iceberg lettuce</i>
<i>1 tsp dry mustard</i>	<i>1/4 lb. bacon cooked crisp and crumbled</i>
<i>2 to 3 green onions, chopped</i>	<i>1/2 cup cottage cheese</i>
<i>1 tsp salt</i>	
<i>1/2 to 3/4 cup olive oil</i>	

Directions:

To prepare dressing, mix ingredients at least 6 hours ahead so that the flavors will blend. At serving time, toss salad ingredients together and add dressing. Toss again and serve.

Submitted by: Helen Sullivan

Winter Salad

Number of Servings: 4

Ingredients:

<i>2 medium red beets</i>	<i>1 Tbs golden or dark raisins</i>
<i>2 Belgian endives</i>	<i>Fleur de Sel to taste</i>
<i>2 medium Honey Crisp apples</i>	<i>Freshly ground pepper to taste</i>
<i>5 oz of Comté cheese</i>	<i>1/2 cup or more of Fruit Vinaigrette</i>
<i>2 Tbs toasted pine nuts</i>	

Directions:

Preheat oven to 350 degrees. Wrap beets in foil and bake until tender. It takes about 30 minutes. Remove from oven and plunge into a bowl filled with cold water. Peel the beets and dice them into 1/2 inch cubes. Clean and separate endive leaves and set them aside. Peel the apples and remove the seeds; cut them into quarters and dice into 1/2-inch cubes. If you are not using the apples immediately, toss them with some of the Fruit Vinaigrette to prevent browning. Cut the cheese into very small cubes and set aside. The pine nuts should be toasted for 10 minutes at 350 degrees for 10 minutes. Arrange the endive leaves in the form of a star on a platter. In the center, arrange the cheese, beets, raisins, and apples. Season with the salt and pepper to taste. Pour the Fruit Vinaigrette over the salad. Alternatively, toss everything together except the endives. Serve mounded on the endive "star."

This recipe came from Franck Esquerré who lived with us many decades ago for a few months. He was a young man from France who grew up in the Loire Valley. His brother Patrick was the founder of La Madeleine French Bakery & Cafe.

Submitted by: Kathy Walker

Cabbage Salad with Peas and Peanuts

Ingredients:

Coleslaw mix:

Frozen peas, thawed

Dry roasted peanuts

*Jane's Krazy mixed-up pepper
(Homeland)*

Poppyseed Dressing:

3/4 cup sugar

3/4 cup cider vinegar

*2 Tbsp yellow mustard such as
French's*

*2 tsp Jane's Krazy mixed-up salt
(Homeland or Uptown*

Grocer)

2 Tbsp poppy seeds

1/2 cup onion

1 pint canola oil

Directions:

According to the number served, layer several handfuls of coleslaw mix, add several tablespoons peas; sprinkle with peanuts and pepper. Toss with a small amount of dressing. Repeat with as many layers as needed, tossing just that layer so that peas and peanuts do not fall to bottom of dish.

Poppyseed Dressing

Mix all ingredients in blender except oil. Then slowly add oil with blender running.

Easy! Served at many Grand Group luncheons, Skyline and Funeral dinners. (1992-2008)

Submitted by: Becky Buchanan

Orange French Dressing

Number of Servings: Yields 1-1/2 cup

Ingredients:

1 can (6 oz) frozen orange juice undiluted

1/2 cup salad oil

1/4 cup cider vinegar

3 to 4 Tbsp sugar

1/2 tsp dry mustard

1/4 tsp salt

1/8 tsp Tabasco

Directions:

Thaw orange juice concentrate and combine with salad oil, vinegar, sugar, mustard, salt, and Tabasco in jar, bowl, or bottle. Shake or beat until blended. Cover and store in refrigerator. Shake well before using.

Originally submitted by Evelyn Dickey for the 1960's "Women's Circle -7-" church cookbook.

Strawberries and Feta Salad

Number of Servings: 4

Ingredients:

2 Tbsp orange juice

1 Tbsp white wine vinegar

2 tsp extra virgin olive oil

3/4 tsp sugar

6 cups gourmet salad greens

1 cup quartered strawberries

1/4 cup (1-oz) crumbled feta

cheese

Directions:

Combine first 4 ingredients in a small bowl. Stir with a whisk. Combine greens, strawberries, and cheese in a large bowl; add orange juice mixture, tossing to coat. Serve immediately.

Submitted by: Sally Morrison Stringer

Matzo Ball Soup

Up to 15 servings.

Ingredients:

Matzo Balls

Yield: About 15 matzo balls

4 large eggs

1/4 cup schmaltz

(rendered chicken fat)

1/4 cup chicken stock

or vegetable stock

1 cup matzo meal

1 tsp salt

Black pepper

2 Tbsp finely chopped parsley

(optional)

Chicken Soup

4 1/2 qts of water

Whole Chicken cut into pieces

4 1/2 carrots peeled and cut up

3-4 stalks of celery, cleaned and

cut

2-3 parsnips (optional),

peeled and cut

4-5 black pepper balls

3-4 bay leaves

2-3 onions, cut up

Directions:

Matzo Balls: In a large bowl, combine the eggs, schmaltz, matzo meal, and parsley. Season with 1 tsp salt and a few grinds of pepper. Gently mix with a whisk or spoon. Cover and refrigerate until chilled, on hour or overnight. To shape and cook the matzo balls, fill a wide, deep pan with lightly salted water and bring to a boil. With wet hands, take some of the mix and mold it into the size and shape of a Ping-Pong ball. Gently drop it into the boiling water, repeating until all the mix is used. Cover the pan, reduce heat to a lively simmer and cook matzo balls about 30 to 40 minutes for al dente, longer for light. If desired, the cooked matzo balls can be transferred to chicken or vegetable soup and served immediately. Alternatively, they may be placed on a baking sheet and frozen, then transferred to a freezer bag and kept frozen until a few hours before serving; reheat in chicken or vegetable soup or broth.

Chicken Soup: Heat water to boiling. Put in cut-up chicken. Cook to simmering point and with a handle dipper, skim all white-brownish fat residue on surface (which is usually around inside pot surface or top) until liquid appears clear. Then put in carrots, celery, parsnips, black pepper balls, bay leaves, and onions. Turn down heat to medium low and let simmer for approx. 2 hours until carrots are tender. Remove the chicken and let cool slightly. Then shred the meat and discard the skin and bones. Strain the soup into a bowl. Skim off the fat and return the soup to the pot. Add the shredded chicken to the soup. Season with salt and pepper.

In 2015, we served a Passover dinner on Maundy Thursday during Holy Week. This was a sacred evening inspired and led by Trevor Smith, Senior Pastor (2015-2023). Treasured community members Shirley and Ben Shanker, shared their matzo ball soup recipe with us for this special dinner.

Submitted by: Marty Jennings Smith



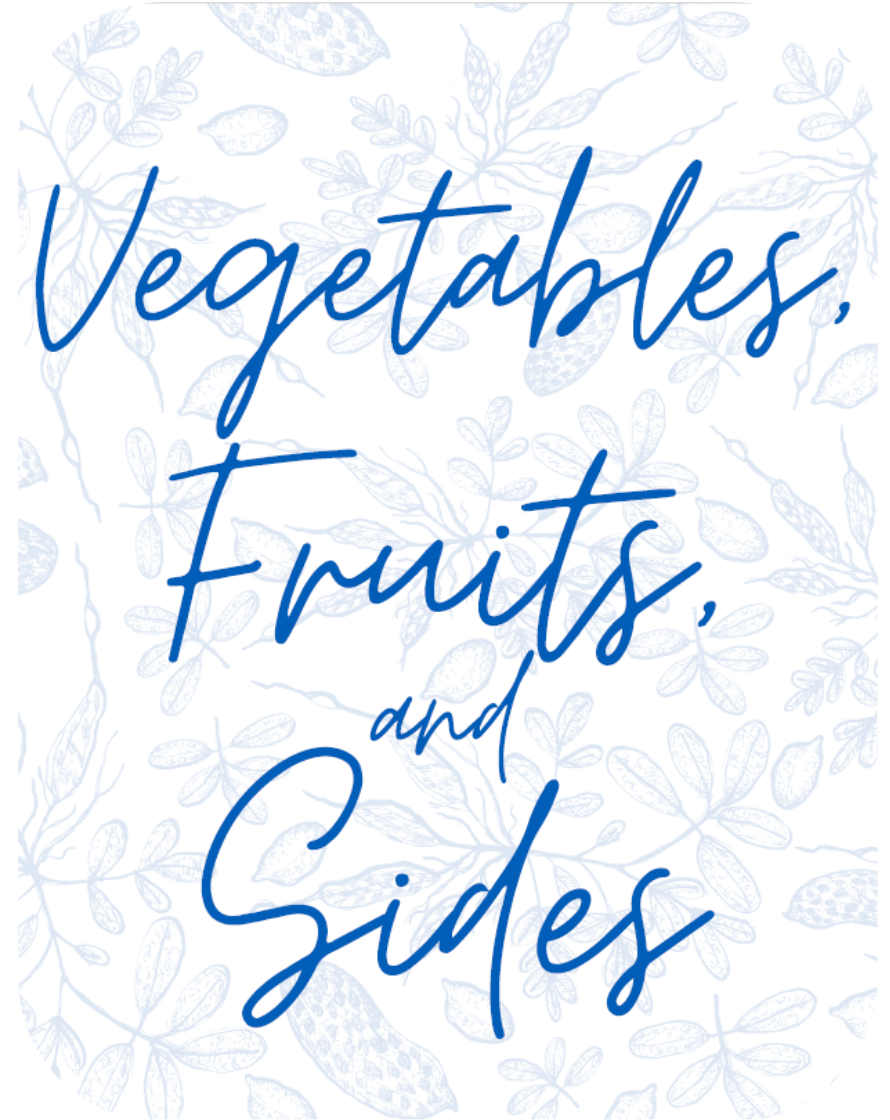
Try one of these prayers as you gather to eat:

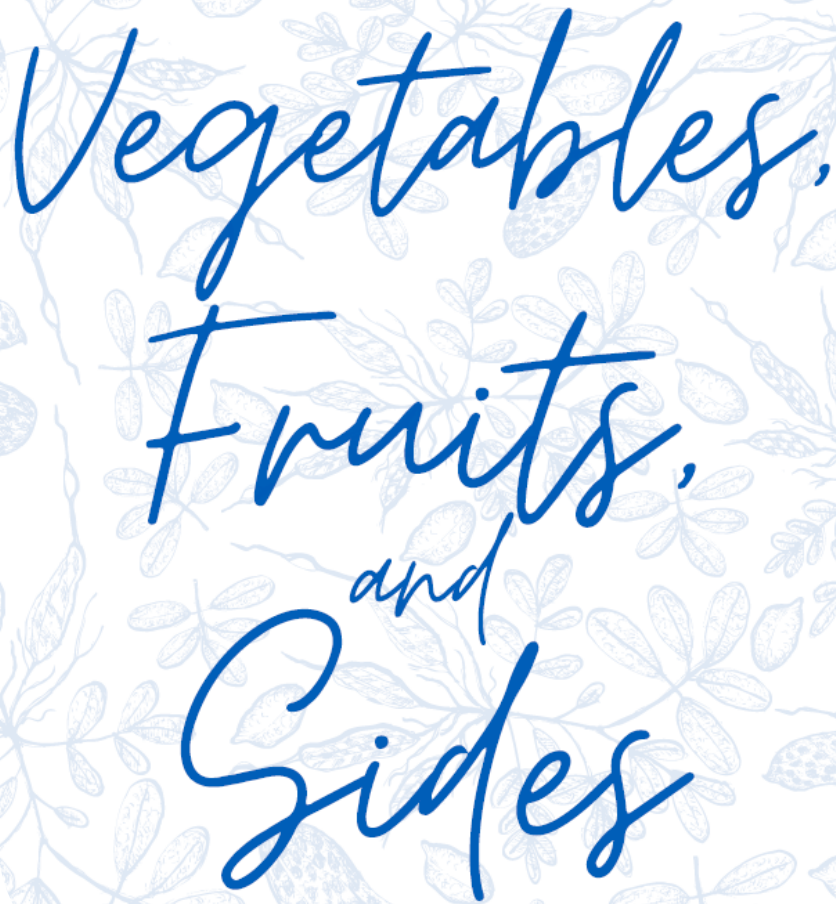
“Be present at our table, Lord,
Be here and everywhere adored...
Thy people bless, and grant that we
May feast in paradise with thee. Amen.”
John Wesley

“*Wesley*” Grace: “Be present at our table, Lord. Be here and everywhere adored. These mercies, bless, and grant that we may feast in fellowship with thee. Amen.”

“Bless us, O God. Bless our food and our drink. Since you redeemed us so dearly and delivered us from evil, as you gave us a share in this food so may you give us a share in eternal life. Amen.”

“For what we are about to receive,
may God help us to be truly thankful. Amen.”





Vegetables,
Fruits,
and
Sides

Pearls Famous Squash Rockefeller

Number of Servings: 8

Ingredients:

<i>8 oz margarine (melted)</i>	<i>2 Tbsp scallions</i>
<i>2 cups dried bread crumbs</i>	<i>4 each yellow cooked and cleaned squash</i>
<i>1 1/2 tsp granulated garlic</i>	<i>1/4 cup Hollandaise sauce</i>
<i>1/4 cup grated Parmesan cheese</i>	
<i>1 Tbsp Anisette Liquor</i>	
<i>1 pound Spinach thawed and drained</i>	

Directions:

Boil small whole, yellow squash until tender. Remove squash from boiling water. Split squash sideways, hollow, and clean; removing seeds. Set squash aside. Mix margarine, bread crumbs, garlic, cheese, and anisette together in a mixing bowl. Fold spinach and scallions into the mix and blend by hand. Stuff squash with spinach mixture. Bake in 350 degree oven for about 20 minutes or until hot in center. (or Microwave for 1-2 minutes) Top with hollandaise sauce (optional).

Submitted by: Paul Seikel

Marinated Green Beans

Number of Servings: 12

Ingredients:

3 lb canned Hunt's cut green beans, drained
red wine vinaigrette dressing (Paul Newman's or Tuscan, Aldi)
1/3-1/2 cup chopped red onion
bacon bits

Dressing:
1/2 cup light sour cream
1/2 cup Hellman's light mayonnaise
1 Tbsp lemon juice
2 tsp horseradish
1/3 tsp dry mustard
1 tsp fresh chives
1 tsp fresh thyme (optional)
1 tsp fresh parsley

Directions:

Drain and rinse green beans. Cover with salad dressing and marinate overnight. Drain. Add chopped red onion and bacon bits to taste. Combine dressing ingredients in blender; then toss with green bean mixture.

Served at Della and Alfred Walker's wedding reception.

Submitted by: Becky Buchanan

Café Habana Grilled Corn

Number of Servings: 4

Ingredients:

4 ears of corn in the husk
1/4 cup mayonnaise
1/8 tsp cayenne pepper, or to taste
3/4 cup shredded cotija or feta cheese
Accompaniment: lime wedges

Directions:

Prepare the charcoal grill. Soak the corn in their husks in cold water for 10 minutes. Drain the corn and grill on a rack set 5 to 6 inches over glowing coals until husks are charred, about 10 minutes. Shuck the corn ears and grill the cob until the kernels are brown in spots, about 10 minutes. While the corn is grilling, in a small bowl whisk together the mayonnaise and cayenne pepper. Using the small teardrop-shaped holes on a four-sided grater, grate the cotija cheese. Brush the mayonnaise mixture onto the hot corn and sprinkle with the cotija cheese.

I first tasted this corn on the cob many years ago at Café Habana in New York City's NoLita many years ago.

Submitted by: Katherine Walker Buxton

Corn Bomb Casserole

Ingredients:

1 can whole corn
1 can sweet creamed corn
1 box Jiffy Corn Bread Mix
1 stick softened butter
8 oz sour cream
2 Tbsp sugar

Directions:

Mix all ingredients together in greased casserole dish. Bake 40-45 minutes at 350 degrees. Excellent with beef or chicken. I don't use the butter.

Submitted by: Pam Shdeed

Vegetables Gratin

Number of Servings: 6-8

Ingredients:

5-6 Tbs olive oil
1 lb of new potatoes, peeled
and sliced
1 lb of onions, peeled, trimmed,
and sliced
1 lb of zucchini, sliced
1 lb of tomatoes

9 Tbs Meat Stock or 1/2 cup
canned broth
Salt to taste
Freshly ground pepper to taste
Fresh rosemary, Italian
parsley, could add dill and/or
thyme

Directions:

Preheat oven to 400 degrees. Grease 9-inch x 13-inch, or oval au gratin dish with 1 Tbsp olive oil or spray with olive oil. Arrange vegetables overlapping in the order of potato, onion, zucchini, and tomato making several rows and 2-3 layers. Sprinkle the remaining olive oil and the meat stock over the vegetables. Season with salt, pepper, chopped Italian parsley, rosemary, and other fresh herbs if so desired. Bake uncovered for 1-1½ hours or until potatoes are tender. Remove from oven and serve immediately, garnished with more herbs. Also, this dish is good served at room temperature.

This recipe is adapted from A French Country Kitchen.

Submitted by: Kathy Walker

Potatoes au Gratin

Number of Servings: 4

Ingredients:

1 bay leaf
1 cup milk
4 Tbsp unsalted butter, divided
use
Salt to taste
Freshly ground white pepper to
taste
Grated fresh nutmeg to taste

1 cup heavy cream
1 pound Yukon gold
potatoes, peeled and sliced
very thin (I use a mandolin)
1 clove garlic, peeled and cut in
half
2/3 cup grated Gruyère cheese

Directions:

Preheat oven to 325 degrees. Boil the milk with the bay leaf in a saucepan, taking care not to let it boil over. Add 3 Tbsp butter, salt, pepper, grated nutmeg, cream, and potatoes to the pan with the hot milk. Simmer, stirring from time to time with a wooden spoon to separate potatoes. Cook about 20 minutes or until the potatoes are just tender. Remove from the heat and set aside.

Grease an au gratin dish with the remaining 1 Tbsp of butter. Rub the dish with the cut pieces of garlic. Pour in the potato mixture and sprinkle with the grated Gruyère cheese.

Bake the potatoes for 40-45 minutes. If the surface of the potato mixture is not browned sufficiently at the end of cooking time, place the dish under the broiler for about 3 minutes. Remove and let cool for 5 minutes before serving.

This recipe was given to me by Franck Esquerré.

Submitted by: Kathy Walker

Roasted Brussels Sprouts with Brown Butter and Almonds

Number of Servings: 8

Ingredients:

2 1/2 lbs fresh Brussels sprouts (about 6 cups) or
4 (8 oz) packages frozen Brussels sprouts, thawed
3 Tbsp olive oil
1 (2 oz) package slivered almonds (1/3 cup)

3 Tbsp butter
2 garlic cloves, minced
1/4 tsp salt
1/4 tsp freshly ground pepper

Directions:

Wash Brussels sprouts thoroughly; remove discolored leaves. Cut off stems, and discard; cut in half. Toss Brussels sprouts with oil in a shallow roasting pan, coating well. Remove and discard any loose leaves.

Bake at 425 degrees for 20 minutes. Transfer to a serving bowl, and keep warm. Brown almonds in butter in a small skillet over medium heat, stirring often, just until golden brown. Add garlic, and cook 1 more minute; stir in salt and pepper. Pour garlic mixture over Brussels sprouts; toss gently. Serve immediately.

NOTE: This may be made ahead. Prepare recipe several hours before meal. To reheat, place in a microwave-safe dish; cover with heavy-duty plastic wrap. Microwave on HIGH for 2 to 4 minutes or until thoroughly heated, stirring after 2 minutes.

Submitted by: Sally Morrison Stringer

Armenian Rice

Number of Servings: 8

Ingredients:

1 stick butter
dash of pepper
1/2 cup chopped, blanched almonds

2 cup raw white rice, washed
4 1/2 cup chicken broth

Directions:

Melt the butter in a skillet; add rice and cook over low heat until golden brown, tossing occasionally with a fork. Sprinkle with salt and pepper and pour into a 2 quart covered casserole. Add the chicken broth and chopped nut meats. Cover and bake in moderate oven of 325 degrees for about 75 minutes. Consomme' can be substituted for the broth and sometimes I use pinon nuts instead of the almonds. Do not stir while rice bakes.

Originally submitted by Mrs. A.G. Crowe for the
1953 "Nichols Hills Kitchens" church cookbook.
The Crowe family were charter members of NHUMC.

Armenian Rice

Number of Servings: 6-8

Ingredients:

1 Tbsp oil
1/2 cup crushed vermicelli
1-2 Tbsp butter
1 cup rice
2-2 1/2 cup chicken broth

10 oz frozen peas, thawed
parsley optional
Jane's crazy mixed-up pepper (Homeland)
Lawry's seasoned salt

Directions:

Heat oil; add vermicelli and sauté until golden. Add rice, butter, Sauté 5 minutes. Bring chicken broth to a boil; pour over rice. Reduce heat, cover and simmer 15-20 minutes. Add 10 oz thawed peas, chopped parsley, Jane's crazy mixed-up pepper (Homeland) and Lawry's seasoned salt.

Submitted by: Becky Buchanan

Cheryl Hudak's Cranberries

Ingredients:

1 bag cranberries, chopped *1/2 cup chopped pecans*
1 whole orange, chopped *1/2 to 1 cup sugar*

Directions:

Blend everything together in food processor. Refrigerate

Cheryl gifted this to so many.

Submitted by: Pama Palmer for Cheryl Hudak

Wild Rice with Currants and Scallions

Number of Servings: 12

Ingredients:

1 large onion chopped *1 bunch scallions (green*
2 Tbsp vegetable oil *onions), cut into 1 inch*
2 cups wild rice - rinsed and *pieces on the diagonal*
drained *1 tsp salt*
1/2 cup currants (dried
cranberries may be
substituted)

Directions:

Sauté onion in oil until clear and tender. Add rice and coat with oil. Simmer 2-3 minutes. Add 4 1/2 cups water and bring to a boil. Add currants (or cranberries) and salt. Reduce to low heat and cook covered for 45 minutes. Drain excess water. Stir in the scallions. Bake uncovered for 10-15 minutes until rice is fluffy.

Submitted by: Gordon Ryan

Mango Mousse

Number of Servings: 6

Ingredients:

1 14oz can mangos *2 3oz boxes orange Jello*
1 8oz package cream cheese *1 3oz box lemon Jello*
softened *2 cups boiling water*

Directions:

Drain mangos. Reserve juice. Blend cream cheese with mangos in blender. Dissolve Jello in boiling water. Add to blender mixture along with the juice. Continue to blend until smooth. Pour into mold and chill until firm.

Submitted by: Mary Jane Bowles,
wife of Paul Bowles, Senior Pastor (1985-1993)

Hot Curried Fruit

Number of Servings: 6-8

Ingredients:

1 large can peach halves *10 maraschino cherries*
1 small can apricot halves *1/3 cup melted butter*
1 large can pear halves *3/4 cup brown sugar (packed)*
3 small cans pineapple chunks *4 tsp curry powder*
or tidbits

Directions:

Drain fruit well. Mix butter, brown sugar, and curry powder. Lay fruit in a shallow baking dish, hollow side up. Dot all over with butter-sugar mixture. Bake at 325 degrees for 1 hour, basting frequently. Cool and refrigerate at least 24 hours. Warm at 350 degrees for 30 minutes. (Must be made the day before.)

Submitted by: Sally Morrison Stringer

Cornbread Dressing for Turkey

Ingredients:

Corn Bread for Dressing:

1 cup flour
1 cup corn meal
3 tsp baking powder
1 tsp salt
1 cup milk
2 beaten eggs
3 Tbsp cooking oil
1 1/2 Tbsp poultry seasoning

Dressing:

Corn bread (approx. 3 cups)
3 cup dried white bread crumbs
1/2 cup celery chopped
1/2 cup onion chopped
Stock from neck and giblets
1/2 to 1 cup stock
2 eggs beaten well
salt & pepper to taste
Poultry seasoning to taste

Directions:

Corn Bread for Dressing: Beat well and bake in greased pan at 425 degrees for 15 minutes. Cook neck and giblets in pot of water until meat falls off neck.

Dressing: Crumble corn bread. Sauté celery and onions. Toss together with white bread crumbs. Moisten with stock until moist but not mushy. Beat eggs until foamy and toss into mixture. Add salt & pepper to taste and ample poultry seasoning. Put in shallow baking dish making top rough for nice browning. Bake 1 hour at 350 degrees. Sprinkle turkey drippings over dressing.

This is my mother's recipe.

Submitted by: Linda Kennedy Rosser McDaniel
The Dorothy and E. Lee Kennedy family were
charter members of NHUMC

Queso de Pimento

Number of Servings: 8-10

Ingredients:

Kosher salt to taste
1 lb penne pasta
3 Tbsp olive oil
1 tsp black pepper
1 tsp red pepper flakes
1 Tbsp cilantro chopped
2 cups Queso Cotabato- grated

Directions:

Salt large pot of water and bring to a boil. Add penne and cook according to package directions. Heat oil in large skillet. Add black pepper and red pepper flakes to skillet and stir for 1 minute. Drain cooked penne and add to pepper oil. Stir to combine well. Add Queso Cotija and parsley, stirring until cheese melts. Serve.

Submitted by: Andrew Tevington

Bean Bake

Number of Servings: 6 or more

Ingredients:

8 slices bacon, fried and crumbled
1/2 onion chopped
1 cup brown sugar
1/4 tsp garlic powder
1 tsp salt
1/2 tsp dry mustard
1/2 cup vinegar
1 can butter beans
1 can green limas
1 can green beans [French style]
1 can small red beans
16 oz can baked beans

Directions:

Fry and crumble bacon. Set aside and cook the following ingredients in bacon drippings for 20 minutes: Onion, brown sugar, garlic, salt, dry mustard, vinegar. While these ingredients are cooking, open and drain butter beans, green limas, green beans, and red beans. Combine with baked beans (do not drain) in a 9x13 Pyrex. Stir the beans, add vinegar mixture from above and crumble bacon over the top. Bake 350 degrees for 1 hour.

Submitted by: Charlette Perryman, wife of
Rev. Jerry Perryman

Oysters Thanksgiving

Number of Servings: 4

Ingredients:

<i>1 pint of oysters</i>	<i>dash pepper</i>
<i>2 cups of cracker crumbs</i>	<i>3/4 cups of cream</i>
<i>1/2 cups melted butter</i>	<i>1/4 cup oyster liquor</i>
<i>1/4 tsp salt (Omit if you use real salted butter and crackers with salt)</i>	<i>1/4 teaspoon Worcestershire sauce</i>
	<i>1 greased (8x8) Pyrex dish</i>

Directions:

Save oyster juice. Combine cracker crumbs, butter, (salt), pepper. Cover bottom of greased Pyrex dish with 1/3 of buttered cracker crumbs. Cover with 1/2 oysters. Spread 1/3 cracker crumbs over oysters. Cover with 1/2 oysters. Spread the 1/3 cracker crumbs over oysters. Combine cream, Worcester sauce and oyster juice, and pour over. Cream should cover most of entire mixture. Leave some remaining cracker crumbs on top of cream. Cook in moderate oven at 350 for 40 minutes. Cracker crumbs should be toasted.

This is an old Baker, Hanna, Blake recipe- 3 first cousins (Mary Baker Rumsey, Dorothy E. Hanna (my grandmother), and Eleanor Blake Kirkpatrick.

**Submitted by: Ann Marshall (Mrs. John H. Marshall)
Ann Hanna Dudley Marshall**

Scalloped Oysters

Number of Servings: 8-10

Ingredients:

<i>2 quarts fresh oysters, drained</i>	<i>1/2 cup chopped parsley</i>
<i>1/2 cup chopped onions</i>	<i>Salt, pepper, Tabasco sauce to taste</i>
<i>1 Tbsp Worcestershire sauce</i>	<i>2 Tbsp lemon juice</i>
<i>1/2 cup melted butter</i>	<i>2 cup fine cracker crumbs</i>
<i>3/4 cup half and half cream</i>	

Directions:

Preheat oven 375 degrees. Layer all ingredients, except cream, starting and ending with cracker crumbs. Make holes in mixture and pour half and half cream into these so liquid goes down into mixture. Bake 30 minutes.

**Originally submitted by Margaret Eskridge for the
1980 "U.M.W. Nichols Hills Methodist Church" cookbook.**



Try one of these prayers as you gather to eat:

“For this food for our journey, we thank you, loving God.
For this time of friendship, we thank you, loving God.
For all the blessings of this life, we thank you,
loving God.
Amen.”

“For families, friends and food
we thank you Lord.
Amen.”

“For this food, thank you Lord
For who prepared it, thank you Lord
For those who produced it, thank you Lord
And to you who created everything we need, thank you
Lord. Amen “

God is great, God is good,
Let us thank him for our food.
By his hands, we are fed.
Let us thank him for our bread. Amen”





Mom's Hot Chicken Salad

Number of Servings: 6

Ingredients:

<i>2 cups cooked chopped chicken</i>	<i>2 tsp green onions chopped</i>
<i>1 1/2 cups celery chopped</i>	<i>3/4 cup mayonnaise</i>
<i>1 1/2 cups grated cheese</i>	<i>1/2 tsp salt</i>
<i>1/4 cup slivered almonds</i>	<i>1 Tbsp lemon juice</i>
	<i>2 cups croutons</i>

Directions:

Preheat oven to 350 degrees. Mix ingredients together reserving 1 cup croutons for topping. Bake for 35 minutes.

Submitted by: Linda Howell

Chicken on the Ritz

Number of Servings: 6-8

Ingredients:

<i>One Rotisserie Chicken (I only use the white meat)</i>	<i>Paprika</i>
<i>8 oz sour cream</i>	<i>Thyme</i>
<i>1 can Cream of Chicken soup</i>	<i>1 sleeve Ritz crackers</i>
<i>Small package of noodles</i>	<i>1 stick butter</i>
	<i>Poppyseeds</i>

Directions:

Cook noodles. Combine soup and sour cream. Combine with chicken (small pieces) and add enough Paprika to make it a little pink. Add thyme to taste. Combine with drained noodles and put mixture in 9x12 casserole. Crush the Ritz crackers and stir in 1 stick of melted butter. Smooth over the top of casserole and sprinkle with poppyseeds.

Submitted by: Ann Garrett

Orange Chicken

Number of Servings: 4

Ingredients:
2 whole large chicken breasts
(about 1 pound each), split
and preferably boned
Salt
Freshly ground black pepper
6 Tbsp butter

2 small cans (6 ounces, each)
frozen orange juice
concentrate,
thawed
1/2 cup lightly toasted slivered
almonds (optional)
4 Tbsp Madeira or sherry

Directions:

Season chicken generously with salt and pepper. In a frying pan, brown breasts in butter on both sides over medium heat. Reduce heat to low, add orange juice concentrate, 1 teaspoon salt and 1/2 teaspoon pepper.

Cover and cook for 20 minutes or until chicken is tender and done. Remove chicken to serving platter or plates, sprinkle with almonds, keep warm. Reduce liquid in pan to consistency of heavy cream: cook over high heat for about 5 minutes, stirring (it will brown slightly). Add Madeira or sherry, stir to blend, pour over chicken.

This is nice to serve with rice and a vegetable on the side.

Note: to toast almonds, sprinkle on baking sheet and lightly brown in a moderate oven (350 degrees); stir or shake occasionally.

This has always been a family favorite when the kids would come home from college !

Submitted by: Betsy Berry

Chicken Tetrazzini

Number of Servings: 8

Ingredients:

4 chicken breasts, cooked
12 ounce package spaghetti
1/2 pound Velveeta cheese
1 can mushroom soup
1 can chicken soup

1 can chicken broth
Optional: Mushrooms,
pimentos, black olives.
Rotisserie chicken may be
used.

Directions:

Cook chicken and cut into bite-size pieces. Cook spaghetti as directed on package. Add soup, cheese, broth, and chicken. Stir and cook on low for five minutes and serve immediately or bake in oven about 20 minutes until bubbly at 350 degrees.

Submitted by: Mary Ann Sanders

Creamy Crockpot Crack Chicken

Number of Servings: 8

Ingredients:

2 lbs. chicken breasts
1 package ranch dressing mix
1 8oz. block cream cheese
1/2-3/4 cup cooked crumbled
bacon (depending on how much
you like)

1 cup shredded cheddar cheese
4 green onions (sliced)
Hawaiian Buns

Directions:

In crockpot add your chicken, sprinkle with ranch and then place cream cheese on top. Cover and cook on low for 6-7 hours. Remove lid and shred chicken, stirring in the cream cheese. Add your cheddar cheese, bacon crumbles, and green onions. Stir to combine. Serve on Hawaiian Buns.

Submitted by: Katie Schatz

Mema's Busy Day Chicken Divan

Number of Servings: 4-6

Ingredients:

4-6 cooked chicken breasts,
boneless or bones removed
2 boxes frozen broccoli,
cooked and well drained
2 cans cream of chicken soup
1 cup Miracle Whip

1 tsp curry powder
(or more to taste)
1 tsp lemon juice
1/2 cup shredded sharp
cheddar cheese

Directions:

Butter baking dish. Place broccoli on bottom; add chicken. Combine remaining ingredients and pour over chicken. Bake uncovered at 300 degrees for 30-40 minutes or until nicely browned on top. Note: Rice and a fresh fruit salad go well with this curry dish.

When my brothers, sister and I were growing up, my mother, Sarah Ann Morrison, frequently prepared this for the family. It has always been a favorite.

Submitted by: Sally Morrison Stringer

Chicken San Marino

Number of Servings: 6

Ingredients:

6 whole chicken breasts,
boneless
12 slices Gruyere cheese
12 slices Prosciutto (Italian
ham)
Salt
Flour

1 to 2 eggs, well beaten
Fine bread crumbs
4 to 6 Tbsp butter
3 Tbsp Cognac
1/2 cup whipping cream

Directions:

Pound chicken very thin; wrap cheese in ham; wrap ham in chicken, enclosing completely. Sprinkle with salt; coat with flour; dip in eggs; then roll in bread crumbs. Melt 4 Tbsp butter in frying pan; add chicken and cook on moderate heat for 15 minutes. Add more butter as needed. Place chicken in oven-safe dish and bake 15 minutes at 350 degrees (uncovered).

Sauce: Add cognac to frying pan and set aflame. Shake pan to burn off alcohol. Pour in cream and boil until slightly thickened

Submitted by: Sally Morrison Stringer

King Ranch Chicken

Number of Servings: 6-8

Ingredients:

2 cups cooked and shredded chicken
1 bell pepper
1 onion
1 small jar mushrooms or 1/4 lb. fresh
1 can cream of mushroom soup
1 can cream of chicken soup
1/4 cup butter

1 can Rotel Tomatoes with green chilies (hot or mild)
minced garlic (optional)
1 Tbsp chili powder or chili seasoning
10-12 soft corn tortillas
4 cups monterey jack or cheddar cheese

Directions:

Sauté pepper, onion, and mushrooms in butter. Add soups, Rotel, garlic, and chili powder. Stir until well blended. Line 9 x 13 casserole dish with 1/2 tortillas and top with 1/2 sauce, chicken and cheese. Repeat layers. Bake at 350 for 40-50 minutes or until hot and bubbly. Serve with sour cream, avocado, and jalapeños.

I usually don't "mess it up"!

Submitted by: Pama Palmer

Buffalo Ranch Chicken Pasta

Number of Servings: 6

Ingredients:

1 lb. of penne pasta
2 Tbsp of butter
8 oz. of cream cheese, softened
1/2 cup of buffalo sauce

1/2 cup of ranch dressing
2 cans of pre-cooked chicken
2 cups cheddar cheese, shredded

Directions:

Cook your noodles as it says on the box. Combine noodles, chicken, buffalo sauce, cream cheese, ranch dressing, and butter in a large bowl. Preheat oven to 375 degrees and put everything into a large oven safe dish. Sprinkle cheddar cheese on top. Cook for 15- 20 minutes. Take it out, let it sit for 5-7 minutes and Enjoy!!

Submitted by: Blythe Butler

Quick and Easy Tuscan Chicken

Number of Servings: 4

Ingredients:

2 Tbsp olive oil
2 lb boneless chicken breasts, trimmed (Sometimes I use chicken tenders cut in 1" pieces)
1 tsp kosher salt
1 tsp fresh ground pepper
1 (15 oz) jar Alfredo Sauce

2 cloves garlic, minced
1 (7 oz) jar sun-dried tomatoes (I like fresh tomatoes better), drained and diced
2 tsp Italian seasoning
1/2 cup fresh grated Parmesan cheese
8 oz fresh baby spinach

Directions:

In a large, 12- inch skillet heat the olive oil over medium heat. Season the chicken breasts with salt and pepper and place the chicken in the hot skillet. Cook for 5-6 minutes on each side, until browned. In a large bowl stir together the Alfredo sauce, garlic, sun-dried tomatoes, Italian seasoning, and cheese; mix to combine. When chicken is browned, turn the heat down to low and pour sauce on top of the chicken. Stir to coat, and cover the skillet and cook for 10 minutes, until the chicken is cooked. Add the spinach to the skillet, pressing down into the sauce as much as you can. Cover and cook for 5 more minutes, or until the spinach is wilted. Stir to combine evenly and serve.

This is a go to meal when we are in a hurry!

Submitted by: Dennis Bradford

Chicken Tarragon Dijon

Number of Servings: 6-8

Ingredients:

1/4 cup unsalted butter
3 whole large chicken breasts,
cut into 1 inch cubes salt
And pepper to taste
1/4 cup Dijon mustard

2 Tbsp minced fresh tarragon
1 1/2 cups heavy cream
3/4 cup melted unsalted butter
10 phyllo pastry sheets

Directions:

Melt 1/4 cup butter over medium heat in a large skillet. Sprinkle chicken pieces with salt and pepper to taste. Sauté chicken about five minutes only until not pink. Set chicken pieces aside on platter to not overcook.

Whisk mustard into chicken drippings. Add tarragon and reduce heat.

Whisk in cream. Simmer until sauce is slightly thickened. Pour sauce over chicken pieces and toss to coat completely. Brush shallow 2 quart casserole with melted butter. Preheat oven 425. Place 1 phyllo sheet in casserole press to fit sides allowing excess to fall over the dish. Repeat butter brushed between phyllo layers 4 more times. Fill casserole with chicken mixture on top of the five layers of buttered phyllo. Repeat 5 brushed buttered phyllo layers on top of chicken. Tuck or trim excess phyllo and brush with melted butter. Bake at 425° for 15 minutes or until golden brown on top.

This main dish reminds me of lunch with my needlepoint friends.

Submitted by: Leslie Watson

Chicken Alfredo Pizza

Number of Servings: 6-8

Ingredients:

1 large chicken breast thinly sliced
Italian seasoning
1 Tbsp butter
1 egg
1 cup heavy whipping cream
1 cup shredded parmesan cheese
1/2 cup shredded mozzarella cheese for the sauce
1 cup shredded mozzarella cheese for topping the pizza

1 oz cream cheese
1/2 tsp garlic powder
1/2 tsp parsley
1 tsp basil
pinch of salt and pepper
1 package of pizza dough - made according to the directions on the package

Directions:

Cook chicken over med-high heat. Sprinkle with Italian seasoning while cooking. Remove pan and set aside. In a separate skillet over med-low heat, melt butter and cream. Whisk to combine. Add spices and continue whisking. Add cheese and continue whisking until sauce becomes slightly bubbly and thickened. Top pre-baked pizza crust with approximately 1 cup of sauce. Top with chicken and remaining mozzarella. Bake in 425 degrees oven until cheese is bubbly. Place under broiler for 1 -2 minutes, if desired, for added texture and color.

It can be made Keto-friendly by making a fat head crust, using this recipe: <https://www.wholesomeyum.com/recipes/fathead-pizza-crust-low-carb-keto-gluten-free-nut-free/>

Submitted by: Delaney Sheffield

Chicken Huntington

Number of Servings: template

Ingredients:

<i>1 5 lb. chicken</i>	<i>1 cup buttered crumbs</i>
<i>4 Tbsp chicken fat or butter</i>	<i>8 oz pkg. spaghetti</i>
<i>1 qt chicken broth</i>	<i>4 Tbsp flour</i>
<i>2 small glasses or can pimiento,</i>	<i>1/2 lb Velveeta cheese, cubed</i>
<i>chopped</i>	<i>1 No. 2 (20.5 oz) size can peas</i>

Directions:

Preheat oven 350 degrees. Stew, bone, and cube chicken. Cook spaghetti. Make a cream sauce by using the 4 tablespoons of chicken fat, flour and broth. Add chicken and spaghetti to sauce. Add cheese and pimiento and peas. Turn into greased loaf pan and top with buttered crumbs. Bake 1 hour. (Can use less spaghetti.)

**Originally submitted by Lenora Teeter for the
1980 "U.M.W. Nichols Hill's Methodist Church" cookbook.
Lenora was the wife of Bonner Teeter,
Senior Pastor (1974-1979).**

King Ranch Casserole

Number of Servings: 6-8

Ingredients:

<i>1 chicken, boiled, boned and cut up</i>	<i>1 can mushroom soup</i>
<i>1 can cream chicken soup</i>	<i>1 can Rotel tomatoes</i>
<i>1 pkg. regular Doritos</i>	<i>1/2 cup chopped onions</i>
<i>1 1/2 cups grated cheese</i>	<i>3/4 cup chicken stock</i>

Directions:

Preheat oven 350 degrees. Make sauce of soups, broth, tomatoes, and onions. In an 11 x 9 inch baking dish, alternate chicken,

**Originally submitted by Sue Massey for the
1980 "U.M.W. Nichols Hill's Methodist Church" cookbook.**

Easy Korean Ground Beef Bowl

Number of Servings: 4

Ingredients:

<i>1 lb. ground beef</i>	<i>1/3 cup light brown sugar</i>
<i>5 cloves garlic, crushed</i>	<i>1/4 tsp crushed red pepper</i>
<i>1 Tbsp freshly grated ginger</i>	<i>6 green onions, chopped, divided</i>
<i>2 tsp toasted sesame oil</i>	<i>4 cup hot cooked brown rice</i>
<i>1/2 cup reduced sodium soy sauce</i>	<i>1 Tbsp toasted sesame seeds</i>

Directions:

Heat a large skillet over medium-high heat, add beef, and cook, stirring and crumbling into small pieces until browned, 5-7 minutes. Drain excess grease. Add garlic, ginger, and sesame oil, stirring until fragrant, about 2 minutes. Stir in soy sauce, brown sugar, and red pepper. cook until some of the sauce absorbs into the beef, about 7 minutes. Add 1/2 of the chopped green onions. Serve beef over hot cooked rice; garnish with sesame seeds and remaining green onions.

Submitted by: Sarah Stringer Butler

No Peek Beef Stroganoff

Number of Servings: 10

Ingredients:

<i>2 lbs. stew meat</i>	<i>1/2 cup red wine or water</i>
<i>1 envelope onion soup mix</i>	<i>Optional: 4 oz jar of mushrooms</i>
<i>1 10.5 oz cream of mushroom soup</i>	

Directions:

Cut stew meat into 1 inch pieces. Combine all ingredients and put in crockpot. Stir well. Cover and cook on low for 8 hours or high for 5 or 6 hours. Serve over rice or pasta.

Submitted by: Gracie Sanders

Pepper-Crusted Filet Mignon

Number of Servings: 4

Ingredients:

<i>5 Tbsp black peppercorns, cracked</i>	<i>4 center-cut filets mignons (1 1/2 to 2 inches thick, 7 to 8 oz each, trimmed of fat and silver skin)</i>
<i>5 Tbsp olive oil, plus 2 tsp</i>	
<i>1 Tbsp kosher salt</i>	

Directions:

Heat peppercorns and 5 Tablespoons oil in small saucepan over low heat until faint bubbles appear. Continue to cook at bare simmer, swirling pan occasionally, until pepper is fragrant, 7 to 10 minutes. Remove from heat and set aside to cool. When mixture is room temperature, add salt and stir to combine. Rub steaks with oil and pepper mixture, thoroughly coating top and bottom of each steak with peppercorns. Cover steaks with plastic wrap and press gently to make sure peppercorns adhere; let stand at room temperature for 1 hour.

Meanwhile, adjust oven rack to middle position; place rimmed baking sheet on oven rack, and heat oven to 450 degrees. Heat remaining 2 teaspoons oil in 12-inch heavy-bottomed skillet over medium-high heat until faint smoke appears. Place steaks in skillet and cook, without moving steaks, until dark brown crust has formed, 3 to 4 minutes. Using tongs, turn steaks and cook until well browned on second side, about 3 minutes. Remove pan from heat and transfer steaks to hot baking sheet. Roast 3 to 5 minutes for rare, 5 to 7 minutes for medium-rare to medium. Transfer steaks to wire cooling rack and let rest, loosely tented with foil, for 5 minutes before serving.

Submitted by: Sally Morrison Stringer

Beef Stroganoff

Number of Servings: 6-8

Ingredients:

<i>1 1/2 lbs beef sirloin steak, 1/2 inch thick</i>	<i>1 1/2 cups beef flavored broth</i>
<i>8 oz fresh mushrooms, sliced (2 1/2 cups)</i>	<i>1/2 tsp salt</i>
<i>2 medium onions, thinly sliced</i>	<i>1 tsp Worcestershire sauce</i>
<i>1 garlic clove, finely chopped</i>	<i>1/4 cup all-purpose flour</i>
<i>1/4 cup butter or margarine</i>	<i>1 1/2 cups sour cream</i>
	<i>3 cups hot cooked egg noodles</i>

Directions:

Cut beef across grain into about 1 1/2x1/2-inch strips. Cook mushrooms, onions, and garlic in butter in 10-inch skillet over medium heat, stirring occasionally, until onions are tender; remove from skillet. Cook beef in same skillet until brown. Stir in 1 cup of the broth, the salt and Worcestershire sauce. Heat to boiling; reduce heat. Cover and simmer 15 minutes. Stir remaining 1/2 cup broth into flour; stir into beef mixture. Add onion mixture; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat until hot (do not boil). Serve over noodles.

Have used this Recipe for formal dinners, casual evenings and a great way to use leftover steak and mushrooms.

Submitted by: Dennis Bradford

Beef Stroganoff

Ingredients:

4 cups beef, cut in strips	1 tsp whole caraway seeds
2 Tbsp olive oil	dash of nutmeg
2 Tbsp butter	1 pint sour cream
1 onion, thinly sliced	1 cup sherry
1 1/2 cups mushrooms, sliced and sauteed	As much as 1/4 cup flour may be needed to thicken. Add more sherry if you add more flour
1 cup beef stock	
1 1/2 Tbsp flour	
1 Tbsp salt	

Directions:

Heat oil and butter in skillet. Add onions and mushrooms, sauté until soft. Add beef and continue cooking for 10 minutes. Add stock and simmer for 30 minutes. Mix flour and seasonings with sour cream and add to the first mixture. Cook slowly until thick but do not boil. Remove from direct heat and keep warm over hot water. Add sherry if desired before serving. Serve over noodles.

Submitted by: Pam Shdeed

Mountain Stroganoff

Number of Servings: 8

Ingredients:

3 lbs Sirloin Tips	1 can drained water chestnuts
2 cans cream of mushroom soup	1 jar drained mushrooms
1 envelope of onion Soup	1 cup (or more, if desired) red wine

Directions:

Place all ingredients in Dutch Oven. Cook at 325 degrees for 3 hours. Serve over rice (white) and light green salad.

Submitted by: Lela Sullivan

Sweet and Sour Meat Balls

Ingredients:

2 lbs ground beef	A little flour
2 eggs beaten	1 onion grated
2 Tbsp matzo meal or cracker crumbs	Salt and pepper
2 cups water	1 can tomato sauce
1 lemon sliced	1/2 cup raisins
	1/2 cup brown sugar

Directions:

Pour one cup of hot water over matzo meal or cracker crumbs. Add beef, onion, eggs, and salt and pepper. Form into small balls. Place in kettle with mixture made with 1 cup of the water, the tomato sauce, raisins, brown sugar and lemon. Simmer for 45 minutes. If desired, the gravy may be thickened with flour and water. Can be served over rice.

**Originally submitted by Bonnie Miller for the
1980 "U.M.W. Nichols Hill's Methodist Church" cookbook.
Bonnie was the Director of Education (1973-1993).**

Cinco de Mayo Catfish

Number of Servings: 4-6

Ingredients:

<i>4 catfish fillets</i>	<i>1 tsp onion powder</i>
<i>1 cup buttermilk</i>	<i>1 tsp dried oregano</i>
<i>2 tsp kosher salt</i>	<i>1 tsp dried thyme</i>
<i>2 tsp paprika</i>	<i>1 cup yellow cornmeal</i>
<i>2 tsp garlic powder</i>	<i>1/2 cup all purpose flour</i>
<i>2 tsp chipotle powder</i>	<i>vegetable oil</i>
<i>2 tsp black pepper</i>	

Directions:

Combine catfish and buttermilk in reusable plastic bag. Set aside for 1 hour. Mix all spices into two equal parts. Remove catfish from bags and sprinkle one part of spice mixture over all sides of the fillets. Combine second part of spice mixture with cornmeal and flour in a medium bowl. Dip seasoned fillets in cornmeal mixture, coating all sides of the fillets. Heat about one inch of oil in a skillet to 365 degrees. Pan fry two fillets at a time in the oil for eight minutes, flipping half way through. Drain fillets on paper towels. Serve warm with apple pico de gallo.

This recipe was used by Andrew at our cooking demonstration

Submitted by: Andrew Tevington

Apple Pico de Gallo

Ingredients:

<i>1/2 white onion - peeled and diced</i>	<i>1 Granny Smith apple- cored and diced</i>
<i>1 Roma tomato - diced</i>	<i>Kosher salt and pepper to taste</i>
<i>1 jalapeño - diced</i>	

Directions:

Combine all ingredients and serve with fried catfish.

Serve over Cinco de Mayo Catfish

Submitted by: Andrew Tevington

Sausage and Grits Casserole

Number of Servings: 6-8

Ingredients:

<i>1 cup uncooked grits</i>	<i>2 large eggs, lightly beaten</i>
<i>1 lb breakfast sausage</i>	<i>2 cups grated cheddar cheese</i>
<i>1 cup onion, diced</i>	<i>10 drops of Tabasco sauce</i>
<i>2 4 1/2 oz cans of green chilies, drained</i>	<i>1 tsp sweet paprika</i>
<i>1/2 cup butter</i>	<i>1/4 cup chopped fresh Italian parsley</i>

Directions:

Cook the grits in 4 cups of salted water until done. Sauté the sausage and onion together. Break up the sausage with a fork. Drain the grease from the pan. Add the green chilies, butter, eggs, cheese, and Tabasco. Combine the grits with the other ingredients. Pour the mixture into a 9 x 13 casserole. Garnish with the paprika and parsley.

This casserole may be refrigerated up to 2 days before baking. Bring to room temperature before baking. Bake for 1 hour. The casserole may be frozen after cooking. It also may be cooked ahead, refrigerated, then cut in individual servings and put in the microwave.

Dr. Grayson Lucky was pastor at NHUMC from 1999 – 2010. An interesting fact: the grandson of Jack Wilkes, appointed to start our Methodist church in 1945 (delayed because of WWII), Jack Terrell-Wilkes, was a youth minister under Dr. Lucky from 2002-2008.

**Submitted by: Susan and Dr. Grayson Lucky
Dr. Grayson Lucky was the Senior Pastor (1999-2010)**

Sausage Rice Casserole

Number of Servings: 10-12

Ingredients:

<i>2 lbs smoked sausage (I prefer turkey), sliced</i>	<i>1 2/3 cups uncooked rice (wild rice blend, preferred at Sprout's)</i>
<i>3/4 cup chopped onion, sautéed in small amount of oil</i>	<i>1/4 cup parsley</i>
<i>1 green pepper, chopped</i>	<i>1/4 cup fresh oregano</i>
<i>2 1/2 cups celery, chopped</i>	<i>about 6 sprigs</i>
<i>2 pkg. Lipton's chicken noodle dry soup mix</i>	<i>1 pkg. slivered almonds</i>
<i>4 1/2 cups water, boiled</i>	<i>1/4 cup margarine, melted</i>

Directions:

Sauté sausage until browned; then slice again in half. Bring water to boil, add soup mix and stir in rice. Cover and simmer 20 minutes. Drain; reserve liquid to combine with parsley and oregano in blender. Combine all ingredients except margarine. Pour in buttered casserole and drizzle with melted margarine. Cover and bake at 350 degrees for 45 to 60 minutes.

Submitted by: Becky Buchanan

Frittata

Number of Servings: 8-10

Ingredients:

<i>1/2 cup all-purpose white flour</i>	<i>1 pound grated Monterrey Jack cheese, swiss, or cheddar</i>
<i>1 tsp baking powder</i>	<i>Two 4 oz cans diced green chilies</i>
<i>10 eggs</i>	<i>Salt to taste</i>
<i>1/4 pound butter (1 stick)</i>	
<i>2 cups small curd cottage cheese</i>	

Directions:

Preheat oven to 350 degrees. Butter a baking dish. Mix flour and baking powder. Mix eggs, butter, cottage cheese, cheese & green chilies in blender. Add flour and baking powder. Put mixture in dish and bake for 35-45 minutes or until set.

This was always a hit at choir parties back in
the late '70's/early '80's.

Submitted by: John Strybos (Former Director of Music)

Fran's Bar-b-que Pork Chops

Number of Servings: 6-8

Ingredients:

8 bone in pork chops
8 thick slices of onion
8 slices of tomato
mustard
BBQ Sauce

Directions:

Cover both sides of pork chops with mustard. Place in baking pan. Place one slice of onion and one slice of tomato on each pork chop. Cover and cook for 1 hour in 325 degree Oven. Uncover add BBQ Sauce and cook 40 minutes basting twice.

This is my Mother, Fran Dawson's Recipe a childhood memory of mine. Easy and always turns out just right!

Submitted by: Deloris Bradford

Yellow Squash Casserole

Number of Servings: 6

Ingredients:

1 pound yellow squash
1 cup chopped onion
1 cup diced green peppers
1/2 -1 pound lean ground beef
2 beaten eggs
3 cups cooked rice
1 (10 3/4 oz) can condensed cream of chicken (or any cream) soup
1/2 cup sour cream
1 tsp salt
1/4 tsp black pepper
1 cup grated cheddar cheese

Directions:

Cook squash and onion in salted water about 5 minutes and drain. Cook green peppers with meat until pink is gone. Mix together rice, eggs, soup, cheese, sour cream, and seasoning and blend this into the meat and green peppers. Fold the squash and onions into this mixture. Pour into a lightly greased 9x13 glass baking pan. Top with additional cheese. Bake at 350 degrees until bubbly, approximately 30 minutes. Could sprinkle with paprika.

Submitted by: Patty Wright

Kielbasa and Bean Soup

Number of Servings: 4

Ingredients:

1 small onion, diced
4 or 5 slices of bacon, cut up
1 can pork and beans, undrained
Brown sugar (to taste)
Ketchup (to taste)
1 Tbsp prepared mustard
1 Tbsp vinegar
1 can Lima beans, undrained
1 can kidney beans, undrained
1 pound Kielbasa, sliced (Polish sausage)

Directions:

Fry onion and bacon; add pork and beans, brown sugar, ketchup, mustard and vinegar; boil for 3 to 4 minutes. Add Lima beans, kidney beans and Kielbasa. Bake at 350 degrees for 1 hour or cook in crock pot.

Good bean dinner for Tax Day (April 15th).

Submitted by: Sally Morrison Stringer

Rosie MacKellar's Lasagna

Number of Servings: 10-12

Ingredients:

<i>8 oz lasagna, boiled and drained</i>	<i>1/2 lb salami chopped</i>
<i>1 cup chopped onion</i>	<i>1/2 tsp ground allspice</i>
<i>2 Tbsp butter</i>	<i>3 cups tomato sauce</i>
<i>1/2 cup olive oil</i>	<i>1/2 tsp salt</i>
<i>2 lbs ground beef</i>	<i>1/2 cup-1 cup grated parmesan cheese</i>
<i>1 tsp ground nutmeg</i>	<i>freshly ground black pepper</i>
<i>1/4 tsp crushed red pepper</i>	
<i>2 cloves garlic chopped</i>	

Directions:

Sauté onion in combined olive oil and butter for about 10 minutes. Add garlic and sauté for 5 min. stirring frequently. This lasagna is made with four layers of sauce in bottom of a large baking dish at least 11x14. (I have even split in two pans) Put one layer of lasagna, then 1/3 of meat mixture and sprinkle with parmesan. Repeat, ending with a layer of lasagna. Pour 1 cup tomato sauce over the lasagna. Bake 375 for 30 min. Heat the remaining tomato sauce and pour over with rest of parmesan.

My mom "Rosie" made this and it was a little different from the usual recipes for lasagna. It think it's the nutmeg.

Submitted by: Helen Sullivan

☪ Breakfast Pizza

Number of Servings: 4-6

Ingredients:

<i>1 tube crescent rolls</i>	<i>1 cup Mozzarella and yellow cheese mixed</i>
<i>1 lb sausage, browned and drained</i>	<i>4 eggs</i>
<i>1 cup hash browns, thawed</i>	<i>1/4 cup milk</i>

Directions:

Spread dough over 13-inch diameter pizza pan. Sprinkle with sausage, hash browns and cheese. Beat eggs. Add milk to eggs. Add salt and pepper to taste. Pour eggs over pizza and bake at 350 degrees for 20 minutes or until eggs are done.

Originally submitted by Mary Moelling for the 1998 "Family Favorites" church cookbook. Mary was the wife of Eldon Moelling, Senior Pastor (1993-1996).

☪ Grits Casserole

Number of Servings: 12

Ingredients:

<i>2 cups 3-minute grits</i>	<i>1 tsp. Worcestershire</i>
<i>2 qts boiling water</i>	<i>1 Tbsp Tabasco (or less)</i>
<i>1 stick garlic cheese</i>	<i>2 sticks butter or oleo</i>
<i>1 Tbsp cooking sherry</i>	<i>2 eggs slightly beaten</i>

Directions:

Preheat oven 300 degrees. Cook grits in boiling water for three minutes. Add garlic cheese, seasonings, butter and slightly beaten eggs. Mix and pour in large buttered casserole. Bake 1 hour.

Originally submitted by Marian Pope for the 1980 "U.M.W. Nichols Hills Methodist Church" cookbook. Marian was the wife of Caroll Pope, Associate Pastor (1970-1973).

Slumgullion

Number of Servings: 5-6

Ingredients:

1 lb lean ground beef *1 can creamed yellow corn*
1 can Campbell's tomato soup *1/2 cup chopped onion*
1/4 cup chopped green peppers

Directions:

Preheat oven 375 degrees. In fry pan sauté onion and pepper in 1 tablespoon oil or oleo. When onion is iridescent remove from pan. In same pan fry beef until it is pebbly and grey in color. 1 teaspoon salt and 1/2 teaspoon red pepper, 1 teaspoon Worcestershire sauce. Simmer on top of stove for about 20 minutes or in oven for about 30 to 35 minutes.

**Originally submitted by Arsene Karhu for the
1980 "U.M.W. Nichols Hill's Methodist Church" cookbook.
Arsene was the wife of Ed Karhu,
Choir Director (1962-1984).**

Pasta Salad

Number of Servings: 8-10

Ingredients:

<i>12 oz rotini or fine noodles, cooked and drained in salted water</i>	<i>Dressing: 1/4 cup canola oil 1/4 cup peanut oil 1/3 cup rice vinegar 1/4 cup sugar 1/4 cup soy sauce 2 tsp grated fresh ginger root several dashes mild tabasco</i>
<i>1 cup snow peas (1/4-1/3 lb), stringed, halved, and blanched</i>	
<i>3/4 cup radishes, sliced</i>	
<i>1/2 cup green onions, chopped</i>	
<i>1/4-1/2 cup parsley, chopped</i>	
<i>1 red bell pepper, chopped</i>	
<i>3 carrots, julienne</i>	
<i>1/3 cup peanuts (dry roasted)</i>	
<i>3-4 cups chicken or shrimp, cooked</i>	

Directions:

Combine salad ingredients. (Note: add radishes just before serving.) Combine dressing ingredients in blender. Toss with salad ingredients.

Submitted by: Becky Buchanan

Baked Hungarian Noodles

Number of Servings: 24, Can be divided by 4 to serve 6.

Ingredients:

<i>1 lb fine noodles</i>	<i>4 Tbsp poppy seeds</i>
<i>3 cups cream-style cottage cheese</i>	<i>2 tsp salt (Jane's Crazy mixed-up salt preferred)</i>
<i>3 cups light sour cream</i>	<i>Pepper to taste (Jane's Crazy mixed-up pepper preferred)</i>
<i>1 cup minced onion</i>	<i>Paprika</i>
<i>2-3 cloves garlic, minced</i>	<i>Freshly grated Parmesan cheese</i>
<i>4 Tbsp Worcestershire sauce</i>	
<i>4 dashes mild Tabasco</i>	

Directions:

Cook noodles in boiling, salted water until tender. Drain. Combine cottage cheese through pepper and mix well. Add noodles. Approximately 30 minutes before serving, bake in buttered casseroles at 350 degrees until hot. Sprinkle with paprika and Parmesan cheese. Can be made well in advance.

Submitted by: Becky Buchanan

☞ Marian Pope and Jo Ragsdale's Chili-Cheese Casserole

Number of Servings: At least 10

Ingredients:

<i>3 (7 1/2 oz.) cans chopped green chilis</i>	<i>4 eggs</i>
<i>4 cups shredded cheddar cheese</i>	<i>1 1/2 cups milk</i>
<i>4 cups shredded Monterrey jack cheese</i>	<i>2 Tbsp flour</i>
	<i>1/2 tsp salt</i>
	<i>1/4 tsp pepper</i>

Directions:

In a lightly greased 9x13 Pyrex dish, cover bottom with 1/2 green chilies, then half of each cheese. Repeat. Combine eggs through pepper in blender. Pour egg mixture over chili, cheese layers. Cover. Refrigerate overnight. Bake at 350 degrees for 45 minutes or until golden brown and slightly puffed in middle and knife comes out clean. Cool 20 minutes; then serve.

Marian was the wife of Caroll Pope, Associate Pastor (1970-1973).

Submitted by: Becky Buchanan

Barbecue Beef Brisket

Ingredients:

<i>1 Tbsp liquid smoke</i>	<i>2 tsp Worcestershire sauce</i>
<i>1 tsp garlic salt</i>	<i>2 tsp ground pepper</i>
<i>1 tsp onion salt</i>	<i>2 Tbsp soy sauce</i>
<i>2 tsp celery seed</i>	<i>Cattleman's barbecue sauce</i>
<i>1 1/2 tsp salt</i>	<i>1 (3-4 lb) beef brisket</i>

Directions:

Combine all ingredients from liquid smoke through soy sauce. Place brisket in a foil-lined baking dish with a lid. Pour half of the marinade over the brisket. Turn the brisket over and pour the remaining marinade over the brisket. Fold foil over brisket, sealing any openings. Put on lid. Refrigerate overnight. Bake 4-5 hours at 300 degrees. Spread Cattleman's barbecue sauce over the brisket and bake one hour longer or until tender.

This recipe is a favorite of our family!

Submitted by: Wanda Scrapper
Wanda was the wife of Randy Scrapper,
Senior Pastor (2010-2014).





Buttermilk Biscuits

Number of Servings: 8

Ingredients:

<i>1/2 cups butter</i>	<i>1 Tbsp baking powder</i>
<i>2 1/2 cups flour</i>	<i>1/2 tsp salt</i>
<i>1 1/2 Tbsp sugar</i>	<i>1 3/4 cups buttermilk</i>

Directions:

Preheat oven to 450 F. Melt butter in 8x8 pan in oven as it preheats. Mix dry ingredients. Make a well and pour in buttermilk. Stir until forms loose dough. Pour biscuit mix onto melted butter and gently cut into 9 squares. Bake 20-25 minutes until golden and springs back to touch.

Submitted by: Barbara Hay

Pineapple Muffins

Number of Servings: 15 muffins

Ingredients:

<i>2 cups all-purpose flour</i>	<i>1 (8 oz) carton sour cream</i>
<i>2 tsp baking powder</i>	<i>1 (8 oz) can crushed pineapple, undrained</i>
<i>1/2 tsp soda</i>	<i>1/3 cup melted shortening</i>
<i>1/2 tsp salt</i>	<i>1/2 cup chopped pecans</i>
<i>1/2 cup firmly packed brown sugar</i>	<i>Cinnamon-sugar spice</i>
<i>1 egg, well beaten</i>	

Directions:

Combine first 5 ingredients in a large bowl; stir well. Combine egg, sour cream, pineapple and shortening. Make a well in center of dry ingredients, add pineapple mixture and stir just until moistened. Stir in pecans. Spoon into greased muffin pans, filling two-thirds full. Sprinkle with cinnamon-sugar. Bake at 400 degrees for 20-25 minutes or until brown.

Submitted by: Sue Goodman

Casserole Bread

Number of Servings: 2 loaves

Ingredients:

<i>1/2 cup sugar</i>	<i>1 cup milk</i>
<i>1 tsp salt</i>	<i>1/4 cup oleo or oil (not low fat)</i>
<i>2 packages dry yeast</i>	<i>1/2 cup water</i>
<i>4 1/2 cups flour (divided)</i>	<i>1 egg</i>

Directions:

Mix sugar, salt, yeast, and 1 1/2 cups flour. Mix together milk, oleo, and water and heat to a temperature of 125 degrees. Add liquid ingredients to dry ingredients and beat 2 minutes with mixer. Add egg and 1 cup flour; beat 2 more minutes. Stir in remaining 2 cups flour. Place in greased bowl in a warm place to rise until doubled in size (approximately 1 hour). Divide into 2 loaves. Bake at 350 degrees for 25 to 30 minutes. (When done, loaf will sound hollow when thumped.)

**Originally submitted by Sammi Snell for the
1988 "Family Favorites" church cookbook.
Sammie was the wife of Verlyn Snell,
Senior Pastor (1996-1999).**

Pear Bread

Ingredients:

<i>1/2 cup butter</i>	<i>1/2 tsp baking soda</i>
<i>1 cup sugar</i>	<i>1/8 tsp nutmeg</i>
<i>2 eggs</i>	<i>1/4 cup buttermilk</i>
<i>2 cups all-purpose flour</i>	<i>1 cup pears, cored and coarsely chopped</i>
<i>1/2 tsp salt</i>	<i>1 tsp vanilla</i>
<i>1 tsp baking powder</i>	

Directions:

Cream butter; gradually beat in sugar. Beat in eggs one at a time. Combine dry ingredients; add egg mixture alternately with buttermilk. Stir in pears and vanilla. Pour into buttered loaf pan. Bake at 350 degrees for 1 hour. Slice and serve.

Submitted by: Christi Shdeed Morrow

Carrot Bread or Muffins

Number of Servings: 4 small loaves (5 1/2x3) or 5 dozen muffins

Ingredients:

<i>2 cups flour</i>	<i>1/2 cup crushed pineapple, drained</i>
<i>1/2 cup white sugar</i>	<i>3 eggs</i>
<i>1/2 cup brown sugar</i>	<i>1 tsp vanilla</i>
<i>1 tsp baking powder</i>	<i>3 cups shredded carrot</i>
<i>1 tsp baking soda</i>	<i>1 cup golden raisins or dried cranberries</i>
<i>1 tsp cinnamon</i>	
<i>1/2 cup canola oil</i>	
<i>1/2 cup apple butter</i>	

Directions:

Sift dry ingredients together. In blender, combine wet ingredients. Add to dry ingredients and blend well. Add carrots and fruit. Mix. Pour into 4 pans greased with Baker's Joy and bake 30-35 minutes at 350 degrees or until toothpick tests clean. May also bake in bundt pan for 45-50 minutes. For muffins, grease 5 dozen mini muffin pans; fill 2/3 full. Bake 15-18 minutes or until toothpick tests clean.

A healthier version that stays moist.
May substitute bananas for carrots and blueberries for raisins.

Submitted by: Becky Buchanan

Orange Toast

Number of Servings: 12

Ingredients:

1 cup sugar
1 cup butter
*Grated rind of one or
two fresh oranges*
6 slices thin sliced bread (1/4 ")

Directions:

Mix first three ingredients together. Spread on thin bread slices, covering completely to the edge. Cut bread slices in half. Bake at 250 degrees for one hour.

This was a favorite treat of my mother.

Submitted by: Bette B. MacKellar

Mexican Corn Bread

Number of Servings: 12

Ingredients:

<i>2 eggs</i>	<i>3 tsp baking powder</i>
<i>1/2 salad oil</i>	<i>1 cup shredded Cheddar cheese</i>
<i>1 cup sour cream</i>	<i>1 (4 oz) can chopped green</i>
<i>1 cup yellow corn meal</i>	<i>chilies or chopped hot</i>
<i>1 cup cream-style corn</i>	<i>Jalapeno peppers</i>

Directions:

Mix all ingredients well. Bake at 400 degrees in a well-greased bundt cake pan for 35-40 minutes. May also be baked in a square or rectangular pan. Adjust cooking time according to pan size.

Submitted by: Blythe Katherine Butler

Jean's Pumpkin Bread

Number of Servings: 1 large loaf (or 2 small loaves)

Ingredients:

<i>1 1/2 cup sugar</i>	<i>1/4 tsp salt</i>
<i>3/4 corn oil</i>	<i>1/4 tsp baking powder</i>
<i>2 eggs</i>	<i>1/4 tsp cinnamon</i>
<i>1 cup canned pumpkin</i>	<i>1 tsp ground cloves</i>
<i>1/3 cup water</i>	<i>1/2 tsp allspice</i>
<i>1 3/4 cup flour</i>	<i>1/2 cup raisins or dates</i>
<i>1 tsp soda</i>	<i>1/2 cup chopped nuts</i>

Directions:

Preheat oven 350 degrees. Beat together sugar, oil, and eggs, stir in pumpkin and water. Sift and add flour, soda, salt, baking powder, and spices. Add raisins or dates and chopped nuts. Bake in 1 large loaf pan or 2 smaller ones, greased.

My mom, Jean Webber, shared food with people during times of crisis, illness, and celebration. This pumpkin bread was a familiar offering in the fall and winter.

Submitted by: Elaine Webber Weinmeister

Orange Nut Bread

Ingredients:

<i>1/2 cup sugar</i>	<i>1 egg, beaten, whole</i>
<i>2 1/2 cups Acme (1953!) all purpose flour</i>	<i>1 cup milk or 1/2 cup orange juice and 1/2 c. milk</i>
<i>4 tsp baking powder</i>	<i>grated rind of 1 orange</i>

Directions:

Mix dry ingredients; mix liquids and beaten egg and add to dry ingredients. Add nuts and orange rind. Pour into greased loaf pan and allow to stand for 20 or 30 minutes. Place in oven preheated to 350 degrees and bake for 1/2 hour.

**Originally submitted by Mrs. John M. Parrish, Jr. for the
1953 "Nichols Hills Kitchens" church cookbook.**

Billie's Banana Bread

Number of Servings: 8

Ingredients:

<i>3 peeled ripe bananas</i>	<i>1/4 cup honey</i>
<i>2 cups oats</i>	<i>1 tsp baking soda</i>
<i>2 eggs</i>	

Directions:

Blend ingredients together in a mixer. Pour ingredients in a greased loaf pan. Bake at 350 degrees for 35 minutes. Serve warm or at room temperature.

I have fond memories of my Mother serving
this bread with Christmas brunch.

Submitted by: Mark Cravens

☞ Butterhorn Rolls

Number of Servings: 40 rolls

Ingredients:

<i>1/2 cup butter or margarine</i>	<i>1 envelope dry yeast</i>
<i>1/2 cup sugar</i>	<i>1/4 cup lukewarm water</i>
<i>1/4 tsp salt</i>	<i>3/4 cup milk</i>
<i>3 eggs beaten</i>	<i>flour (to make a soft dough)</i>

Directions:

Preheat oven to 350 degrees. Dissolve dry yeast in lukewarm water; add 2 Tbsp of your sugar and flour enough to make a soft sponge-like dough and set aside to lighten. Heat milk to lukewarm. Cream butter, rest of sugar, salt; add beaten eggs and part of flour. Then add yeast mixture, lukewarm milk, and more flour. You want a dough soft yet not sticky. Let rise two hours or until double in bulk. Place on bread board, knead lightly. Cut dough into five equal parts. Roll each part out to size of a small pie pan. Cut like a pie into eight pieces, and roll each piece starting with the large end. Place rolls point side down on ungreased cookie pans. Let rise two more hours or until light. Bake until light brown, approximately 10 minutes. Good served either hot or cold. Keep in a covered container.

**Originally submitted by Mattie Meyer for the
1980 "U.M.W. Nichols Hill's Methodist Church" cookbook.
Mattie was the wife of Lester Meyer,
Senior Pastor (1979-1985).**



Chocolate Pecan Toffee Cookies

Number of Servings: 6 dozen

Ingredients:

<i>1 1/2 cups toasted pecan halves</i>	<i>1/2 cup all purpose flour</i>
<i>1 pound bittersweet chocolate</i>	<i>1 tsp baking powder</i>
<i>1/4 cup butter cut into pieces</i>	<i>1/2 tsp salt</i>
<i>1 3/4 cups packed dark brown sugar</i>	<i>3 Tbsp vanilla extract</i>
<i>4 large eggs at room temperature</i>	<i>8 oz bag chopped Heath toffee bits</i>

Directions:

Preheat oven to 300 degrees F. Spread pecan halves on a baking sheet and bake for about 15 minutes. Allow to cool and coarsely chop or break into pieces. Break chocolate into pieces, stir chocolate and butter in top of double boiler set over simmering water until melted and smooth. Remove from over water and allow mixture to cool for 10 minutes. In a large mixing bowl, beat together the eggs and sugar on medium speed until thick for about 5 minutes. Beat in vanilla extract and then cooled chocolate mixture. Combine flour, baking powder and salt in small bowl and whisk to blend. Stir in flour mixture into chocolate mixture by hand and then the toffee and nuts. Cover and chill batter for 60 minutes but not any larger or the batter will be hard. Preheat oven to 350 degrees F. Line rimless baking sheets with parchment paper. Let the batter set out about 15 minutes before scooping out the batter. Drop batter by tablespoonfuls or use #60 disher onto paper, spacing 2 inches apart. Press down the balls of batter with damp fingers before cooking. Bake on middle oven rack for about 9 minutes until tops are dry and cracked but cookies are still soft to touch. Remove from oven and cool completely before removing from paper.

These are extraordinarily rich, chewy, and chocolaty cookies.

Submitted by: Bill McKnight



Sugar/Snickerdoodle Cookies

Number of Servings: 3 Dozen

Ingredients:

<i>1/2 cup margarine</i>	<i>1 tsp cream of tartar</i>
<i>1 cup sugar</i>	<i>1 tsp soda</i>
<i>1/2 cup oil</i>	<i>Sugar cookies: 2 Tbsp sugar</i>
<i>1 egg</i>	<i>Snickerdoodles: 2 Tbsp sugar</i>
<i>1 tsp vanilla</i>	<i>and 2 tsp cinnamon</i>
<i>2 1/2 cups flour</i>	

Directions:

Cream margarine and sugar. Add oil, egg, and vanilla and beat. Add flour, cream of tartar, and soda and beat. Shape into balls and roll in sugar or sugar and cinnamon. Place on cookie sheet and flatten with bottom of glass. Bake for 7 minutes at 375 degrees.

Submitted by: Gracie Sanders

Gert's Lace Cookies

Number of Servings: Depends on size

Ingredients:

<i>1 cup oatmeal</i>	<i>1 stick melted butter</i>
<i>1 cup white sugar</i>	<i>1 beaten egg</i>
<i>2 Tbsp + 1 tsp flour</i>	<i>Dash of vanilla or almond</i>
<i>1 tsp salt</i>	<i>extract</i>
<i>1/4 tsp baking powder</i>	

Directions:

Mix dry ingredients. Stir in butter. Add egg. Stir in vanilla or almond extract. Cover cookie sheet with foil. Drop batter by teaspoon onto cookie sheet at least 4" apart. Bake at 350 degrees for 10 minutes. Let cool on foil. Enjoy!

My mother-in-law Gertrude Stringer's recipe.
The cookies are pretty and delicious.

Submitted by: Sally Morrison Stringer

Danish Oatmeal Cookie

Ingredients:

<i>1 cup brown sugar</i>	<i>3 eggs</i>
<i>1 cup granulated sugar</i>	<i>2 tsp soda</i>
<i>1 1/2 cup melted butter</i>	<i>1 tsp cinnamon</i>
<i>2 1/2 cup flour</i>	<i>1 cup finely chopped nuts</i>
<i>2 1/2 cup regular oatmeal</i>	

Directions:

Preheat oven 375 degrees. Cream sugar and melted butter. Add lightly beaten eggs and dry ingredients. Add nuts. Shape into long rolls 1 1/2" in diameter. Wrap in plastic wrap. Chill at least overnight. Slice very thin and bake on greased sheet 6 - 8 minutes until lightly browned. Keeps 2 - 4 weeks refrigerated.

Elaine Webber Weinmeister says that,
"Mom used to say this was her favorite cookie."

Submitted by: Dick Webber

Grandmother Calmes' Carrot Cookies

Number of Servings: 3 Dozen

Ingredients:

<i>3/4 cup butter</i>	<i>1 tsp baking powder</i>
<i>3/4 cup sugar</i>	<i>1/2 tsp salt</i>
<i>1 cup cooked & mashed carrots</i>	<i>1 1/2 cups powdered sugar</i>
<i>1 egg, beaten</i>	<i>1/4 cup orange juice</i>
<i>2 cups flour</i>	<i>1 tsp orange peel</i>

Directions:

Turn oven to 375 degrees. Cook & mash carrots. Cream together butter & sugar. Mix in carrots, egg, flour, baking powder, & salt. Drop by teaspoons on ungreased cookie sheet. Bake for 12-15 minutes. Make glaze by beating powdered sugar with orange juice & orange peel. Glaze cookies while still warm.

My Grandmother, Sadie Grace Calmes, always made these cookies when we were going to her house to visit.

Submitted by: Linda Howell

Salted Peanut Butter Chocolate Chip

Number of Servings: 24

Ingredients:

<i>1/2 cup (1 stick) salted butter, softened to room temperature</i>	<i>1 tsp vanilla extract</i>
<i>1/2 cup creamy peanut butter</i>	<i>1 cup all-purpose flour</i>
<i>1/2 cup granulated sugar</i>	<i>1/2 tsp baking soda</i>
<i>1/2 cup light brown sugar, packed</i>	<i>3/4 cup semi-sweet chocolate chips</i>
<i>1 large egg</i>	<i>1/2 cup chopped dark chocolate bar</i>
	<i>Course sea salt (prefer Maldon)</i>

Directions:

Preheat oven to 350 degrees and line two baking sheets with parchment paper. In a mixing bowl fitted with a paddle attachment, beat the softened butter for 2 minutes or until light and fluffy. Add the peanut butter and both sugars and mix for 1 more minute. Add the egg and vanilla extract and beat until combined. Turn the mixer to low speed and add the flour and baking soda just until combined, being careful not to over mix. Stir in the chocolate chips and chopped chocolate. Using a large ice cream scoop, scoop the cookie dough on the parchment paper lined baking sheets and sprinkle with sea salt. Bake for 10-12 minutes or until lightly browned on the edges but still soft in the center. You don't want to over bake these cookies. Transfer to drying rack and let cook completely.

NOTE: This dough can be made in advance and stored in the refrigerator for 1 week or in the freezer for a few months. Freeze the scooped cookies dough balls in a gallon ziplock bag.

Submitted by: Katie Schatz

Sparkling Butter Toffee Cookies

Number of Servings: 48-60

Ingredients:

<i>1 cup granulated sugar</i>	<i>2 cups all purpose flour</i>
<i>1/4 cup butter at room temperature</i>	<i>1 1/2 tsp baking powder</i>
<i>1 large egg at room temperature</i>	<i>1/4 tsp baking soda</i>
<i>3 Tbsp vanilla extract</i>	<i>8 oz. bag of Health toffee bits</i>
	<i>1 cup turbinado raw sugar for rolling dough balls.</i>

Directions:

Preheat oven to 350 degrees F. Combine flour, baking powder and baking soda in small bowl. Whisk to blend and set aside. Combine sugar, butter, egg, and vanilla in large mixing bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour mixture in 2 portions and mix at slow speed until just combined. Stir in toffee bits by hand. Line rimless baking sheets with parchment paper. Shape dough into 1 inch balls or use #70 dishes. Roll dough balls in dish with turbinado sugar to coat dough balls. Flatten each coated dough ball with bottom of a glass cup to 1 1/2 inch disk. Bake on middle oven rack for about 9 minutes until edges are just lightly browned. Do not over bake. Cool completely and then remove from parchment paper.

Buttery cookies studded with toffee pieces are crisp but chewy.

Submitted by: Bill McKnight

Blondies

Number of Servings: 36

Ingredients:

<i>1/2 cup toasted pecan halves</i>	<i>1 1/2 cup all purpose flour</i>
<i>1 1/2 sticks butter cut up</i>	<i>1 tsp baking powder</i>
<i>plus 1 Tbsp for pan</i>	<i>1/2 tsp salt,</i>
<i>3/4 cup packed light brown</i>	<i>2 Tbsp vanilla extract</i>
<i>sugar</i>	<i>2 large eggs</i>
<i>3/4 cup packed dark brown</i>	<i>3/4 cup milk chocolate chips</i>
<i>sugar</i>	<i>3/4 cup Heath toffee bits</i>

Directions:

Preheat oven to 300 degrees F. Place pecans on baking sheet and toast for 15 minutes. Allow to cool and coarsely chop or break. Melt butter in a medium double boiler pan. Add both sugars to melted butter and stir until combined. Heat until sugar is completely melted into butter. Transfer the mixture to a medium bowl and let cool for 15 minutes. Preheat oven to 350 degrees F. Butter 9-inch x 9-inch baking pan. Line pan with parchment paper in both directions allowing 2 inch overhang. Butter the parchment paper lining in the pan. This allows the blondies to be removed from the pan without breaking up. Whisk together the flour, baking powder, and salt in a medium bowl. Fold vanilla into sugar mixture and then the eggs until combined. Add flour mixture and fold in until just incorporated. Fold in chocolate chips, toffee bits, and pecans and pour the mixture into the prepared pan. Bake on middle oven rack for about 18 minutes and turn pan, cook 16 to 18 additional minutes. Bake until top cracks slightly and is firm to touch. A toothpick inserted into the center should come out with moist pieces clinging to it (there may be some melted chocolate from the chocolate chips). Remove from oven and let cool completely. Remove the blondies from the pan using the parchment paper overhang as handles, transfer to a cutting board and cut into 36 pieces.

These are very rich and brownie like.

Submitted by: Bill McKnight

Molasses Cookies

Number of Servings: 6 Dozen

Ingredients:

<i>1 1/2 cup shortening</i>	<i>4 1/2 cup flour</i>
<i>2 cup brown sugar</i>	<i>4 tsp soda</i>
<i>2 eggs</i>	<i>2 tsp ground cloves</i>
<i>8 Tbsp molasses</i>	<i>4 tsp cinnamon</i>
<i>(Grandma's Molasses)</i>	<i>4 tsp ground ginger</i>
<i>1/2 tsp salt</i>	

Directions:

Cream shortening and brown sugar. Add eggs and molasses. Mix together. Sift remaining ingredients together. Add dry ingredients to creamed ingredients and mix. Chill cookie dough. When chilled, roll dough into small balls, about quarter size, then roll in granulated sugar. Place on baking sheet. Drop a drop of water on each ball before baking. Bake at 350 degrees for 12-15 minutes. I remove cookies from baking sheet to cool.

This recipe has been part of family Christmas for as long as I can remember.

Submitted by: Anne Holbrook

Snickerdoodles

Number of Servings: 2 1/2 - 3 Dozen Cookies

Ingredients:

<i>1 cup shortening</i>	<i>1/2 tsp salt</i>
<i>1 1/2 cups sugar</i>	<i>2 tsp cream of tartar</i>
<i>2 eggs</i>	<i>2 Tbsp sugar</i>
<i>2 3/4 cups flour</i>	<i>2 tsp cinnamon</i>
<i>1 tsp baking soda</i>	

Directions:

Mix shortening, sugar, and eggs. Sift together flour, cream of tartar, salt and baking soda. Stir into shortening mixture. Chill dough. Roll dough in balls; roll balls in mixture of 2 Tbsp sugar and 2 tsp cinnamon. Bake at 400 degrees for 8 to 10 minutes.

Submitted by: Sally Morrison Stringer

Tad Webber's Ginger Snaps

Ingredients:

<i>2 cup flour</i>	<i>1/2 tsp salt</i>
<i>2 tsp soda</i>	<i>1 1/2 sticks oleo</i>
<i>1 tsp cinnamon</i>	<i>1 cup sugar</i>
<i>1 tsp cloves</i>	<i>1/4 cup molasses</i>
<i>1 tsp ginger</i>	<i>1 egg</i>

Directions:

Preheat oven 375 degrees. Sift together dry ingredients EXCEPT sugar. Cream oleo and sugar. Add molasses and egg to creamed mixture. Mix all together and roll into balls about 1" in diameter. Roll in granulated sugar and bake 10 minutes.

Tad Webber, my mom, was known for her hundreds of cookies she baked to give away during the Christmas season. Her gingersnaps were treasured by many.

Submitted by: Dick Webber

Chocolate Crackles

Number of Servings: 4 Dozen

Ingredients:

<i>1 cup semi-sweet chocolate chips</i>	<i>1 cup flour</i>
<i>1 cup brown sugar, packed</i>	<i>1 tsp baking powder</i>
<i>1/3 cup salad oil</i>	<i>1/4 tsp salt</i>
<i>2 eggs</i>	<i>1/2 cup chopped pecans</i>
<i>1 tsp vanilla</i>	<i>1/2 cup powdered sugar</i>

Directions:

Melt chocolate in microwave. Combine with sugar and oil. Mix. Add eggs one at a time; beat well. Add vanilla. Combine flour, baking powder and salt. Add to chocolate mixture. Beat. Stir in nuts. Chill dough. Drop teaspoon full of dough in powdered sugar. Roll to coat. Place on greased cookie sheet. Bake in 350 degree oven 8 to 10 minutes. Cool on rack or waxed paper.

Submitted by: Ann Millerborg

Cream Puffs

Number of Servings: 8

Ingredients:

<i>1 cup water</i>	<i>1 cup sifted flour</i>
<i>1/2 cup butter</i>	<i>4 eggs</i>

Directions:

Combine water and butter in a saucepan and heat to boiling. Stir in 1 cup sifted flour. Stir constantly until mixture leaves the pan and forms a ball (about 1 minute). Remove from heat and cool. Beat in one at a time 4 eggs. Beat until smooth and velvety. Drop from spoon onto ungreased baking sheet. Bake until dry. Allow to cool slowly. Cut off the tops with a sharp knife. Scoop out soft dough. Fill with your choice and replace the tops. Dust with confectioners' sugar if filled with dessert. Warm if using meat type fill-in. I make puffs for cold chicken salad too.

Dessert:

Fill with whipped cream, plain or with any kind of berries. I use sweetened cream but you don't need to. You can also have whipped any flavor, like chocolate. I have also filled my puffs even with pudding.

Submitted by: Jeannine Gibbens, wife of Richard Gibbens, Senior Pastor (1969-1974)

Patty Sullivan's Wheaties Cookies

Number of Servings: Depends on the size of the cookies

Ingredients:

<i>3 cups crushed Wheaties</i>	<i>1 stick softened margarine</i>
<i>2 cups crunchy peanut butter</i>	<i>1 box of powdered sugar</i>

Directions:

Mix together using hands to shape into cookies. Freeze about 3 hours before dipping. Melt either semi-sweet with milk choc or dark chocolate chips using the double boiler. Dip and put on wax paper or cookie sheet to dry.

Patty gives these for Christmas and we love it!

Submitted by: Helen Sullivan

Dark Chocolate Brownies

Number of Servings: 48-92 Brownies

Ingredients:

1 lb. butter cut in pieces *8 large eggs room temperature*
1 Tbsp butter for baking sheets *4 Tbsp vanilla extract*
24 oz semisweet chocolate *1 1/4 cups all purpose flour*
chips split *1 Tbsp baking powder*
8 oz bittersweet chocolate, *1 tsp salt*
broken *1 Tbsp cocoa powder*
2 1/4 cups granulated sugar
2 Tbsp espresso powder or
instant coffee

Directions:

Preheat oven to 350 degrees F. Melt together 1 lb. butter, 12 oz. chocolate chips, and the bittersweet chocolate in 3 quart microwave safe bowl. Heat in 30 second increments until melted and smooth. Stir between each heating increment. Allow to cool slightly. Mix the sugar and espresso powder in small bowl. In a large bowl, stir (do not beat) together the eggs, vanilla, and sugar mixture. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature. Butter 2 9-inch x 12-inch x 1-inch rimmed baking sheet and dust with cocoa (this keeps the brownies from having a white powdery appearance if flour was used and adds a chocolate kick). This should even include the top edge of the sheet's rim. Mix 1 cup flour, baking powder and salt in a small bowl and then fold into the chocolate mixture. Toss the remaining 12 oz. of chocolate chips with 1/4 cup of remaining flour. Add this to the chocolate mixture and stir to combine. Pour batter into the 2 prepared baking sheets. Bake each sheet separately for 35 to 38 minutes turning the sheet halfway thru the baking time. Bake until a toothpick inserted in the center comes out clean. Use care not to over bake. Allow the brownies to cool thoroughly and then place in refrigerator for 1 hour to allow the chocolate chips to set. Cut brownies to desired size immediately after removing from the refrigerator.

These deep chocolate brownies with espresso are great for chocolate lovers.

Submitted by: Bill McKnight

Aunt Emma's Chocolate Brownies

Number of Servings: 10-12

Ingredients:

2 cups sugar *2 pinches salt*
1 cup shortening *1 tsp vanilla*
4 eggs *1 cup nuts*
1 1/2 cups flour *1/2 cup powdered sugar*
6 Tbsp cocoa in a little water

Directions:

Set oven to 350 degrees. Mix sugar & shortening. Add eggs, flour, cocoa, vanilla, & salt. Add nuts. Sprinkle cooled brownies with powdered sugar. Bake in square Pyrex pan for 25 minutes. These brownies will have flaky tops & are delicious.

Submitted by: Linda Howell

Peanut Brittle

Number of Servings: Many

Ingredients:

3 cups granulated sugar *1 Tbsp butter*
1 cup White Karo *1 tsp salt*
1/2 cup water *2 tsp soda*
3 cups raw Spanish Peanuts

Directions:

Boil sugar, Karo, and water until a thread spins when syrup is dripped from side of a spoon. Add peanuts and stir continuously after adding peanuts. Cook to a brownish gold (300-310 [Hard Crack] on a candy thermometer).

Remove from heat and add butter, salt, and soda. Stir until well combined. Pour on a buttered board or foil. Spread into a thin sheet and let cool. Break into pieces.

A family Christmas tradition for over 60 years.

Submitted by: Kathy McCarty

Truly Delicious Cupcakes

Number of Servings: 14-18

Ingredients:

4 squares semi-sweet Chocolate 1 3/4 cup sugar
2 sticks margarine 1 cup flour
1/4 tsp butter flavoring 4 large eggs
1 1/2 cup chopped pecans- 1 tsp vanilla
optional

Directions:

Melt chocolate & margarine in heavy pan. Add butter flavoring & nuts. Stir to coat nuts. Remove from heat. Combine sugar, flour, eggs & vanilla (with wire whip; do not beat). Add chocolate/margarine mixture. Stir. (Don't use mixer.). Bake 325 degrees for 30 minutes.

These are the cupcakes I served for years at our daughter's end of school year class swimming party.

Submitted by: **Bette MacKellar**

Millye's Chocolate Chip Pound Cake

Number of Servings: 8 large slices

Ingredients:

1 box yellow cake mix 4 eggs
1 small box instant vanilla 1/2 cup oil
pudding 1 1/2 cups water
1 small box instant chocolate 1 6 oz bag chocolate chips
pudding

Directions:

Preheat oven to 350 degrees. Spray Bundt pan with Pam. Mix all ingredients except chocolate chips in mixing bowl. Fold in chocolate chips. Pour into bundt pan. Bake 1 hour or until tester comes out clean. Turn pan upside down on serving platter to cool. This cakes freezes well in slices individually wrapped in foil.

Ken's Mom always made this cake for him.

Submitted by: **Linda Howell**

Deda's Carrot Cake

Number of Servings: 10-12

Ingredients:

<i>Cake:</i>	<i>Frosting:</i>
2 cups flour	1 8-ounce package cream cheese
2 cups sugar	1 stick butter or margarine
3 cups grated carrots	1 box powdered sugar
2 tsp cinnamon	1 tsp vanilla
1/2 tsp salt	1 cup chopped pecans
1 tsp baking powder	
2 tsp baking soda	
1-1/2 cups corn oil	
4 eggs	
1 tsp vanilla	

Directions:

Cake:
Mix all dry ingredients together. Add oil, eggs and vanilla and mix well. Pour into three nine-inch (greased and floured) pans. Bake at 350 degrees for 30 minutes or until done.

Frosting:

Cream the cheese and butter together. Add sugar, vanilla and pecans. Blend well. Add milk if necessary to spread.

My father sent me this recipe soon after my husband Ed and I married. He said it was 'larapin good.' Our family has enjoyed it for 54 years.

Submitted by: **Sally Morrison Stringer**

White Texas Sheet Cake

Number of Servings: 16-20

Ingredients:

Cake:

1 cup butter
1 cup water
2 cups all-purpose flour
2 cups sugar
2 eggs, beaten
1/2 cup sour cream
1 tsp almond extract
1 tsp salt
1 tsp baking soda

Frosting:

1/2 cup butter
1/4 cup milk
4 1/2 cup or 1 box powdered sugar
1/2 tsp almond extract
1 cup chopped walnuts

Directions:

Cake: In a large saucepan, bring butter and water to a boil. Remove from heat; stir in flour, sugar, eggs, sour cream, almond extract, salt and baking soda. Pour into a greased 15 x 10 x 1 inch baking pan. Bake at 375 degrees for 20-22 minutes or until cake is golden brown and tests done. Cool for 20 minutes

Frosting: Combine butter and milk in a saucepan and bring to a boil. Remove from heat; add powdered sugar and extract and mix well. Stir in walnuts. Spread over warm cake. (The longer this cake sets, the better the flavor.)

Submitted by: Patty Wright

Apple Cake

Ingredients:

<i>4 Large Apples peeled and sliced thin</i>	<i>1 cup Salad Oil</i>
<i>2 Tbsp Cinnamon</i>	<i>4 eggs</i>
<i>5 Tbsp sugar</i>	<i>1/2 tsp salt</i>
<i>3 cups Flour</i>	<i>1/2 cup orange juice</i>
<i>2 1/2 cups sugar</i>	<i>2 1/2 tsp vanilla</i>
	<i>3 teaspoons baking powder</i>

Directions:

Combine Cinnamon and Sugar. Mix with the Apple slices. Layer the apples with cake dough. Bake in greased tube pan 350 degrees for 1 1/2 hour. Ice with powdered sugar icing (with

Submitted by: Lida Elkins

Bishop Coffee Cake

Number of Servings: 8-10

Ingredients:

<i>2 cups flour</i>	<i>2/3 cup buttermilk</i>
<i>1 1/2 cup brown sugar</i>	<i>1 beaten egg</i>
<i>1/2 cup butter</i>	<i>1 tsp cinnamon</i>
<i>1/2 cup chopped nuts</i>	<i>1/2 cup raisins</i>
<i>1 1/2 tsp baking soda</i>	

Directions:

Mix together or cut in first 4 ingredients. Reserve 3/4 cup for crumb topping To REMAINING crumb mixture add: 1 1/2 tsp baking soda dissolved in buttermilk, 1 beaten egg, cinnamon, and raisins. Pour into 8X8 or 9X9 greased baking pan. Sprinkle reserved crumbs on top. Bake 375 degrees for 35 minutes.

Submitted by: Lida Elkins

Red, Red Cake

Number of Servings: 20

Ingredients:

Ingredients for Cake:

1/2 cup - Shortening (Crisco)

1 1/2 cup - Sugar

2 eggs

2 1/4 cup - Flour (sift 3 times)

1 tsp - soda

1 Tbsp - vinegar

1/2 tsp - salt

1 cup - buttermilk

4 oz - food coloring, red

1 tsp - vanilla

2 Tbsp - cocoa

Ingredients for Icing:

1 Tbsp - Flour

1 cup - sugar

1 cup - Crisco

1 tsp - vanilla

dash of salt

Directions:

Procedure for Cake: Cream shortening and sugar. Add eggs to creamed mixture. Sift flour, cocoa and salt. Add alternately with milk. Add coloring and vanilla. Mix soda and vinegar and fold in last. Bake at 350 degrees for 45 minutes. If in foil pan, reduce time 2 mins.

Procedure for Icing: Cook and milk flour until thick. Beat until lumps are gone. Cool and add sugar, Crisco, vanilla and salt. Beat until the texture of whipped cream.

Submitted by: Linda Booker

Tres Leches Cake

Ingredients:

1 cup flour

1/4 tsp salt

1 1/2 tsp baking powder

5 eggs

1 cup sugar

1 tsp Vanilla

(less if using real vanilla)

1/3 cup milk

1 can evaporated milk

1 can Sweetened Condensed

Milk

1/4 cup heavy cream

Directions:

Combine flour, baking powder and salt in bowl. Separate eggs. Beat egg yolks with 3/4 cup sugar, beat well. Stir in regulate milk and vanilla. Pour egg mixture over flour and stir gently. Beat egg whites until peaks form, then beat in remaining 1/4 cup sugar until whites are stiff but not dry. Fold egg white mixture into batter gently. Pour into 9 x 13 prepared pan. Bake 35-45 minutes at 350 degrees. Cool. Combine condensed and Evaporated Milk and heavy cream. Poke cooled cake and pour over all but 1 Cup of milk mixture. In 30 minutes ice cake.

ICING: Whip 1 pint heavy cream with 3 tablespoons of sugar. until thick and ready to spread over cake. Decorate if you wish with Maraschino Cherries.

Cheryl has 5 stars drawn at the top of this recipe.

Submitted by: Pama Palmer for Cheryl Hudak

Blond Texas Sheet Cake

Number of Servings: 12

Ingredients:

Cake:

1 pkg white cake mix
1 cup of buttermilk
1/2 cup butter, melted
4 egg whites
1/4 tsp almond extract

Caramel-Pecan Frosting:

1 cup chopped pecans
1/3 cup butter
1 cup of light brown sugar
1/3 cup of buttermilk
2 cups powdered sugar
1/2 tsp vanilla extract
1/4 tsp almond extract

Directions:

Cake: Beat together first 5 ingredients at low speed with electric mixer 2 min. or until blended. Pour batter into a greased 15x10 in jelly roll pan. Bake at 350 for 15-20 min or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 2 hours.

Frosting: Place chopped pecans in a single layer in a shallow pan. Bake at 350 for 6 min. or until lightly toasted. Bring butter and brown sugar to a boil in a saucepan over medium heat whisking constantly (about 2 min.) Remove from heat, and slowly whisk in buttermilk. Return mixture to heat and bring to a boil. Pour in bowl of heavy duty electric mixer. Gradually add powdered sugar and vanilla and almond extract, beating at medium high speed until smooth. stir in pecans. Spread over cooled cake quickly.

A twist on our favorite chocolate sheet cake.

Submitted by: Helen Sullivan

Amy Palmer's Carrot Cake

Number of Servings: 8

Ingredients:

Cake:

2 cups sugar
1 1/2 cups oil
4 eggs
2 cups sifted flour
1 tsp baking soda
2 tsp cinnamon (I use less)
3 cups grated carrots

Frosting:

1 stick butter (recipe says Oleo).
8 oz. cream cheese.
1 tsp vanilla .
1 box powdered sugar (or less).
1 cup chopped nuts

Directions:

Cake: Mix sugar and oil then add eggs one at a time and beat well. Add dry ingredients and mix. Add carrots and mix. Bake at 350 degrees for 45-50 minutes or less if using round cake pans to layer.

Frosting: Mix butter and cream cheese then add vanilla and sugar. Mix well. Add nuts and spread on layers of cake. We often double the icing.

It was Mike's mom's special cake
along with her Red Velvet cake for every holiday.

Submitted by: Pama and Mike Palmer

⚡ Blitz Torte Cake

Number of Servings: 12

Ingredients:

Cake:

1/2 cup sugar

1/3 cup milk

1 cup Acme (in 1953!)

all purpose flour, sifted

3 egg yolks, slightly beaten

1/2 cup shortening

1/2 tsp vanilla

2 tsp baking powder

Meringue:

5 egg whites

3/4 cup sugar

chopped nuts

Custard Sauce between layers:

2 1/2 Tbsp Acme all purpose

flour

1/3 cup sugar

2 egg yolks

1 cup milk

dash salt

Directions:

Cake:

Cream butter and sugar; add egg yolks and cream thoroughly. Add milk and vanilla alternately with flour and baking powder. Spread batter in 2 lightly greased and floured 8-inch pans, leaving 1/2" around edge of side.

Meringue:

Beat egg whites very stiff and dry. Add sugar gradually. Spread meringue over uncooked batter leaving 1 inch around edge. Sprinkle chopped nuts lightly over uncooked meringue. Place in moderate oven 350 degrees or slightly lower and bake 25 or 30 minutes.

Custard Sauce:

Cook until thick, cool then add vanilla. Let cake cool before putting together.

Place 1 layer on cake plate, meringue side down then spread filling over this layer. Add other layer, meringue up. Serve with whipped cream.

Originally submitted by Mrs. Charles Thigpen for the 1953 "Nichols Hills Kitchens" church cookbook. Mrs. Thigpen was the wife of Charles Thigpen, Senior Pastor (1950-1956).

Grandmother MacKellar's Strawberry Cake

Number of Servings: 6 generous servings

Ingredients:

1 white cake

1/2 cup ripe or over ripe

strawberries

1/2 cup water

1 pkg. strawberry Jello

1 cup Wesson oil

4 egg whites unbeaten

pinch of salt

Frosting:

1 box of powdered sugar

1/2 cup of ripe strawberries

3 Tbsp of softened butter

Directions:

Mix all well and bake at 350 for 30-45 min depending on the cake pans you use. For frosting on cooled cake: Mix all ingredients really well.

Submitted by: Helen Sullivan

Drop Fudge

Ingredients:

4 1/2 cups sugar

1/4 lb butter

1 tall can Carnation milk

2 - 25 cent (1953!) Hershey

bars

2 sacks Nestle's chocolate

1 pt jar marshmallow cream

vanilla

1 lb nuts

Directions:

Cook together: sugar, butter, and Carnation milk. Cook to soft ball stage; remove from fire and add: Hershey bars and Nestle's chocolate. Stir well then add: marshmallow cream, vanilla, and nuts. Mix well and drop on waxed paper.

Originally submitted by Cynthia Crowe for the 1953 "Nichols Hills Kitchens" church cookbook. Cynthia, who became Cynthia Crowe Meyerson upon marrying Jim Meyerson, was a charter member of NHUMC.

English Apple Pie

Ingredients:

<i>Apples</i>	<i>1 cup sifted all purpose flour</i>
<i>2/3 cup sugar</i>	<i>1/2 cup butter</i>
<i>1 tsp cinnamon</i>	<i>1/2 cup brown sugar</i>

Directions:

Slice apples and mix with sugar and cinnamon. Place in pie pan; dot with butter. Then combine flour, butter, and brown sugar. Cream this mixture thoroughly and spread over the apples and bake slowly for 45 minutes.

Mrs. G. A. Nichols was the great grandmother of Nick Berry.

Originally submitted by Mrs. G.A. Nichols for the 1953 "Nichols Hills Kitchens" church cookbook.

Nan's Buttermilk Pie

Number of Servings: 8

Ingredients:

<i>2 cups sugar</i>	<i>1 1/2 Tbsp flour</i>
<i>1 stick oleo (melted)</i>	<i>1 tsp vanilla</i>
<i>3 eggs</i>	<i>1/2 cup buttermilk</i>
<i>1-9" deep dish crust</i>	

Directions:

Preheat oven 350 degrees. Combine all ingredients and pour into a pie shell. Bake for 1 hour.

Nan Gray was my great aunt and a long time church and choir member of NHUMC.

Submitted by: Marty Jennings Smith

German Chocolate Pie

Number of Servings: 6-8

Ingredients:

<i>3 whole eggs</i>	<i>1 German chocolate bar</i>
<i>1 cup sugar</i>	<i>1 tsp vanilla</i>
<i>3 heaping Tbsp flour</i>	<i>1 cup chopped nuts</i>
<i>1 stick butter</i>	<i>1 pint whipped cream</i>

Directions:

Beat 3 whole eggs until fluffy. Melt 1 stick of butter. Mix together eggs, sugar, flour, butter, 2/3 bar of German Chocolate Bar, vanilla, and nuts. Turn into pie plate. Bake 350 degrees for 30 minutes. Chill 2 hours or overnight. Top with 1 pint of whipped cream. Shave with 1/3 German Chocolate Bar.

Submitted by: Pam Shdeed

Strawberry Pie

Number of Servings: 6-8

Ingredients:

<i>1 baked pie shell, cooled</i>	<i>1 cup water</i>
<i>1 quart strawberries, cut up and stems removed</i>	<i>3 Tbsp strawberry Jello</i>
<i>1/2 cup sugar</i>	<i>Cool Whip or sweetened whipped cream</i>
<i>2 Tbsp corn starch</i>	

Directions:

Mix sugar and corn starch. Add water and bring to a boil and boil until, clear. Remove from heat, stir in Jello and stir until dissolved. Add strawberries, stir to coat, and pour into pie shell. Chill until firm. Spread with Cool Whip and refrigerate, or serve individual slices with a dollop of whipped cream. Best used the day you make it.

Submitted by: Sue Goodman

🍪 Grandma Lois' Almond Hershey Pie

Number of Servings: 8

Ingredients:

6 Regular sized Almond Hershey bars
1/2 cup milk
1/2 pint whipping cream
16 regular sized marshmallows
graham cracker crust

Directions:

Break up Hershey bars into sauce pan, add milk and marshmallows. Heat, stirring constantly until all melted. Cool. Whip cream, then fold into chocolate mixture. Pour into crust. Chill until set. May serve with more whipped cream topping.

Christmas and Thanksgiving must always
have an Almond Hershey Pie!

Submitted by: Jim Perkin, Senior Pastor (2023-Present)

Ice Cream Pie

Number of Servings: 8

Ingredients:

1 cup real semi-sweet chocolate chips
2 quarts vanilla ice cream
1 cup evaporated milk
Vanilla wafers enough to line a pie pan
1 cup mini-marshmallows
Nuts

Directions:

Heat chocolate chips and evaporated milk in double broiler until melted (can microwave). Remove from heat and add marshmallows. Stir until melted. Cool. Line bottom and sides of pie pan with whole vanilla wafers. Fill with 1/2 of the ice cream and smooth. Refreeze to reset ice cream. When chocolate mixture is cool, place 1/2 topping to ice cream and return to freezer for about 30 minutes. Add second layer of ice cream. Refreeze for 30 minutes. Top with remaining chocolate topping. Top with nuts. Freeze until ready to serve. Great to make ahead.

Submitted by: Mary Ann Sanders

Zana's Banana Pudding

Number of Servings: 6-8

Ingredients:

1 small box vanilla instant pudding
1/3 cup sugar
1 tsp vanilla
1 cup sour cream
Vanilla wafers
1 container cool whip
2-3 bananas

Directions:

Prepare pudding as instructions on box. Then mix into pudding rest of ingredients in above order except for wafers & bananas. Place vanilla wafers in bottom of serving bowl. Next add a layer of sliced bananas, then add layer of pudding & repeat.

This recipe is from one of my great friends (96 years old).
She always took it to people who needed comforting.

Submitted by: Linda Howell

Pioneer Bread Pudding

Number of Servings: 4-6

Ingredients:

2 cups bread cubes
2 eggs
2 cups milk
1/2 tsp Vanilla
3 Tbsp butter
1/2 cup semi sweet chocolate chips
1/4 cup sugar

Directions:

Use day old bread and cut in cubes. Put in greased casserole dish with chocolate chips. Mix milk, butter, and sugar. Heat just enough to melt sugar and butter. Beat eggs slightly and stir into milk mixture, add vanilla and pour over bread and chips. Bake in a pan of hot water at 350 degrees for 1 hour or until knife comes out of the middle clean.

This was my Grandmother's recipe.

Submitted by: Ann Garrett

Bon Ton Bread Pudding

Number of Servings: 24

Ingredients:

pudding:

1 loaf French bread
(day old preferably)

1 qt milk

3 eggs

2 cup sugar

2 Tbsp vanilla

3 Tbsp butter, melted

1 cup raisins (substitute
cranberries at Christmas)

Whiskey Sauce:

1 stick butter

1 cup sugar

1 well beaten egg

1.5 oz Bourbon

Directions:

350° Oven

Pudding:

Soak bread in milk and crush by hand until well mixed. Add eggs, sugar, vanilla, raisins and stir. Pour butter into bottom of a rectangular pan, add mixture and bake until firm (about 30 minutes). To serve add sauce and heat under broiler.

Whisky Sauce:

Cook butter and sugar in double boiler until very thick. Add egg whisking to keep egg from curdling. Add Bourbon (to taste).

New Orleans Finest, recipe came directly from the Bon Ton Restaurant on Magazine Street in the French Quarter. We first served it to "Dinner a L'art" benefitting The Oklahoma Art Center in 1981.

Submitted by: Dennis Bradford

Key Lime Parfaits

Number of Servings: 6

Ingredients:

3 Tbsp unsalted butter

3 Tbsp sugar

1/2 cup graham cracker crumbs

1 can sweetened condensed

milk

1/2 cup fresh or bottled key

lime juice

1 Tbsp finely grated lime peel

(Persian or Key)

1 cup chilled whipping cream

Directions:

Melt butter in heavy small skillet over medium heat. Mix in sugar and stir until bubbly about 1 minute. Mix in crumbs; stir until color deepens, about 2-3 minutes. Turn out on plate and cool. (Crumble) In large bowl, mix condensed milk, juice, and lime peel to blend. (Mixture will thicken). Using electric mixer beat whipping cream in medium bowl until firm peaks form; fold into lime mixture. Place 1/4 cup mousse in each of six 8-12 ounce wine goblets. Top each with 1 tablespoon crumb mixture, then 1/4 cup mousse. Top parfaits with remaining crumb mixture. Refrigerate at least 1 hour and up to 4 hours.

Submitted by: Patty Wright

Sue Fair Ryan's Strawberry Crunch

Number of Servings: 6-8

Ingredients:

Crust and Topping:

1 cup flour
1/4 cup brown sugar
1/2 cup chopped pecans
1/2 cup melted butter

Filling:

2 egg whites
3/4 cup sugar
16 oz package frozen strawberries-thawed and sliced
2 Tbsp lemon juice
1 cup heavy cream

Directions:

Mix crust ingredients well. Spread in a 9 x 12 pan and bake for 20 minutes at 350 degrees. Beat egg whites until stiff. Add sugar gradually, then strawberries and lemon juice. Fold in whipped cream. Spread 3/4 of crumbled crust on the bottom of the pan. Spread with filling. Add balance of crust on top. Freeze. Remove from freezer about 20 minutes before serving. Decorate with whipped cream and fresh strawberries.

Sue passed away in 2018 but her recipes are still with us!

Submitted by: Gordon Ryan

Apple Crisp

Number of Servings: 6

Ingredients:

6-8 tart apples
1 cup sugar
1/2 cup butter

3/4 cup flour
1 teaspoon cinnamon

Directions:

Pare and slice apples. Arrange in a shallow baking dish. Combine other ingredients, sprinkle over and press into the apples. Sprinkle 2 tablespoons of water over the mixture. Bake 45 minutes at 350 degrees. Great served warm with vanilla ice cream or whipped cream. This is great comfort food and easy to make!

Submitted by: Betsy Berry

Apple Dumplings

Number of Servings: 8

Ingredients:

2 large Granny Smith apples (peeled, cored and quartered)
1 large Pillsbury Grands Crescents
1 stick butter
1 cup packed dark brown sugar
1 tsp cinnamon
1 tsp nutmeg
1 12oz can of 7-Up or Sprite

Directions:

On a sheet of waxed paper separate Crescent Rolls. Wrap each apple quarter with a Crescent roll sealed tightly. Place in 9x13 dish. Melt butter, add brown sugar and spices and spoon over apples (may be prepared in advance). Before baking carefully add the 7-Up or Sprite. Bake at 350 degrees for 40 minutes.

Submitted by: Gordon Ryan

Frozen Pumpkin Torte

Number of Servings: 16

Ingredients:

2 cups pumpkin
1 tsp cinnamon
1/2 tsp ginger
1/4 tsp cloves
1/2 tsp nutmeg
1/8 tsp salt
1 tsp vanilla

1/4 cup brown sugar
1/2 gallon vanilla ice cream

Crust:

1 1/2 cup graham cracker crumbs
1/4 cup powdered sugar
3 Tbsp melted butter

Directions:

Combine all ingredients through brown sugar in mixer. Then fold in softened ice cream until well blended. Pour into 10" springform pan with graham cracker crust. Cover and freeze.

Crust: Combine ingredients. Press into 10" springform pan. Bake 15 minutes at 300 degrees. Cool.

Easy, do-ahead dessert.

Submitted by: Becky Buchanan

Sue Fair Ryan's Mango Mousse

Number of Servings: 6

Ingredients:

1 14oz can mangos *2 3oz boxes orange Jello*
1 8oz package cream cheese *1 3oz box lemon Jello*
softened *2 cups boiling water*

Directions:

Drain mangos. Reserve juice. Blend cream cheese with mangos in blender. Dissolve Jello in boiling water. Add to blender mixture along with the juice. Continue to blend until smooth. Pour into mold and chill until firm.

Sue passed away in 2018 but her recipes are still with us!

Submitted by: Gordon Ryan

Jim's Banana Ice Cream

Ingredients:

2 1/2 - 3 pints whole milk *5 ripe bananas (well mashed)*
1 pint whipping cream *1/4 tsp salt*
1/2 pint coffee cream *1 2/3 cups sugar*
2 Tbsp pure vanilla

Directions:

Mix 2 1/2 - 3 pints of whole milk (retain one cup of milk to add later if needed) with the other ingredients. After mixing well, put in 3 -4 quart ice cream freezer. Follow freezer instructions.

Our dad, Jim Eskridge, would make ice cream for summer family activities. He could make it with chocolate chips, strawberries, or peaches, but the kids generally voted for banana which was then topped with Hershey's syrup.

**Submitted by: Bob Eskridge on behalf of
the Eskridge Family**

Three in One Ice Cream

Number of Servings: Makes one gallon

Ingredients:

Juice of 3 oranges *1 pint half and half cream*
3 mashed bananas *juice of 3 lemons*
1 small can crushed pineapple *1 cup sugar*

Directions:

Enough milk to fill freezer within 2 inches of top of can. Squeeze oranges and lemons. Add mashed bananas, pineapple, and sugar. Add cream and milk. Freeze. This makes a rich ice cream, not a sherbet.

This ice cream was served by Mrs. H. Dorsey Douglas at the first meeting of the Commission on Education held by our church.

**Originally submitted by Pollyanna Ishmael for the
1953 "Nichols Hills Kitchens" church cookbook.**

Hot Fudge Sauce

Number of Servings: 12

Ingredients:

3 cups sugar *1 16oz carton light sour cream*
1 cup cocoa *2 tsp vanilla*

Directions:

In top of double boiler mix sugar and cocoa. Add sour cream and vanilla until well blended. Place over simmering water for an hour, stirring occasionally. Stores well, reheat over simmering water.

Submitted by: Gordon Ryan

Old English Trifle

Number of Servings: 10-14

Ingredients:

<i>5 small sponge or short cakes (or sliced angel food cake) to line sides of bowl</i>	<i>Strawberry jam (or a favorite of yours), amount optional, to spread out</i>
<i>3 Tbsp brandy</i>	<i>1 cup sweetened whipping creme, whipped</i>
<i>3 Tbsp dry sherry</i>	<i>1/2 cup slivered almonds, toasted. Careful, they burn easily!</i>
<i>6 coconut macaroons (about 4" in diameter, crumbled)</i>	
<i>1 pkg. (3 & 3/4 oz) French Vanilla pudding, made according to directions on box</i>	

Directions:

Line large, shallow bowl with shortcakes, but you might want to cut them into pieces to fit them in. A clear trifle bowl shows off the pretty layers. Pour the brandy and sherry over the cakes. Sprinkle the crumbled coconut cookies over the mixture. Spread with the pudding. Put strawberry jam over pudding. Next cover with whipped creme and sprinkle the almonds over the top. Refrigerate until serving.

This is a showy dessert for a dinner party, and delicious!
I love it when some is leftover.

Submitted by: Joy Richardson



Closing

The Faithful Chef. What a wonderful title for a cookbook full of recipes from our cherished church community through the years. As you flipped through this cookbook, I hope that you found yourself hungry yet fulfilled. Within these pages are seventy-five years of wonderful meals and memories.

Through the process of gathering ingredients, the sound of sizzling pans, and the laughter shared over these meals, our experiences speak of community and tradition. Each recipe within these pages is not just a collection of ingredients and instructions, but a testament to the love we have shown to our families and one another.

As we celebrate 75 years together, let us remember the command Jesus gave Peter in the Gospel of John, chapter 15. The disciples and Jesus share a meal together after Jesus' resurrection. Three times Jesus asks Peter, "Do you love me?" Each time Peter responds with an emphatic, "Yes!" Jesus' response each time was "Feed (or tend to) my sheep." There's something about food that can heal our soul. May we hear and follow Jesus' command.

May the recipes found within these pages continue to be a source of joy, inspiration, and connection for generations to come. When you find yourself hungry or find yourself with someone who is hungry, in body or soul, I invite you to return to this book. May the words on these pages and the memories of those who wrote them feed your spirit and allow you to feed theirs.

On the Culinary Journey with you,

Pastor Jim Perkin

Notes:

KITCHEN

Conversions

