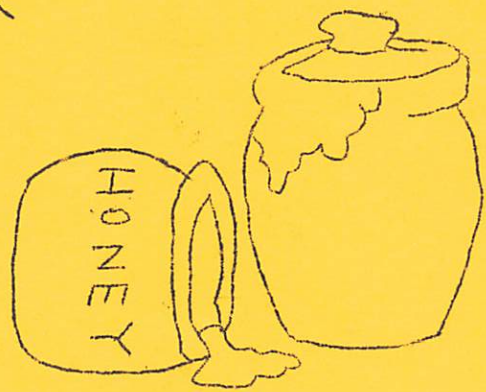


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**Especially For You**

**Our Honored Guests**

Thank you for sharing in and being a special part of our Koinonia. As a small token of our appreciation, we present to you some of our favorite recipes. We hope that you will read them with pleasure, prepare them with love, and enjoy them in good health.

**Ladies of the Minden Congregation  
Church of Christ  
Minden, Louisiana**

**Christian Ladies' Koinonia**

**October 13, 1981**

**"Sweeter Than Honey"**

## HAM SALAD

1/4 c. finely diced cooked ham  
4 hard boiled eggs, diced  
2 c. diced celery  
1 c. diced dill pickle  
2 tbsp. sweet relish  
1/2 c. chopped stuffed olives  
1 c. mayonnaise  
1 tsp. prepared mustard

Mix ham, celery, pickles and relish. Blend, lightly. Add mayonnaise and mustard. Stir in gently and last add chopped eggs and olives. Refrigerate at least 2 hours.

LaFern Harvill

## LIME DREAM SALAD

Bring to boil and then remove from heat:

1 c. pineapple juice  
1/2 c. sugar  
1 small box of lime jello

Add 1 c. miniature marshmallows. Stir until melted. Add 3 oz. cream cheese which has been softened and creamed. Blend well into the jello mixture. Add 1 small can crushed pineapple. Cool in refrigerator. Then add 1/2 pt. whipped cream, whipped, or 1 pkg. Dream Whip (prepare according to pkg. directions). Stir in 1/2 c. pecans and pour into mold. Refrigerate overnight.

Susie Shaw

## APRICOT SALAD

- 1 large box apricot jello
- 2 large bananas
- 3 c. miniature marshmallows
- 1 #2 can crushed pineapple, drained
- 1 small jar of apricot baby food
- 2 c. hot water
- 1-3/4 c. cold water

Mix jello and hot water. Stir till dissolved. Add cold water. Stir in pineapple, marshmallows, bananas, and baby food apricots. Pour in mold. Let set until firm in refrigerator. (Maybe cut in squares to serve later.)

### Topping:

- 1 egg
- 1/2 c. sugar
- 2 tbsp. flour
- Juice drained from crushed pineapple

Cook ingredients until thick. Set aside to cool. Whip one pkg. of Dream Whip (Follow directions on pkg.). Blend 8 oz. cream cheese (softened and creamed) into the whipped Dream Whip. Add the cooked topping into this mixture gradually. Spread over the entire congealed salad. Refrigerate overnight.

Gwen Bristow

## MACARONI TOSS

- 7 oz. uncooked elbow macaroni
- 1 pkg. 10 oz. frozen green peas
- 1 c. cubed cheddar cheese, about 4 oz.
- 1 c. sliced gherkins
- 3/4 c. mayonnaise
- 1 medium onion chopped, about 1/2 cup
- Salt and pepper

Cook macaroni as directed. Cook peas as directed on box. Mix macaroni, peas, cheese, gherkins, mayonnaise and onion. Sprinkle with salt and pepper. Cover and refrigerate at least 2 hours.

LaFern Harvill

## MOLDED CRABMEAT SALAD

3

1/2 can (10-3/4 oz) cream of mushroom soup  
1 - 8 oz. pkg. cream cheese  
1 envelope unflavored gelatin  
1 small onion, finely chopped  
1/2 c. celery, finely chopped  
Dash of salt  
1/2 c. mayonnaise  
2 - 6½ oz. cans crabmeat

Heat soup. Add cream cheese and stir until it melts. Dissolve gelatin in 1/8 c. water. Add to soup and cheese mixture. Add onion, celery, salt, mayonnaise and crabmeat. Pour into greased qt.-size mold. Chill several hours. Serve on lettuce.

Janice Tatum

## CHERRY CONGEALED SALAD

1 box cherry jello (3 oz. size)  
1 c. boiling water  
1 can whole cranberry sauce (1 lb.)  
1 can pineapple tidbits (13½ cz.)  
1 orange, peeled and diced  
1/2 c. chopped pecans

Dissolve jello in hot water. Set aside until partially cool. Add drained tidbits and cranberry sauce and blend thoroughly. Mix in diced orange and nuts. Pour into mold and chill until firm.

Janice Tatum

## TACO SALAD

4

- 1 lb. ground beef, browned
- 1 head lettuce, torn into bite size pieces
- 1 tomato, diced
- 1 can ranch style beans, rinsed and drained
- 1 lb. shredded cheddar cheese
- 1 large pkg. regular Fritos, crushed
- 1 bottle Catalina dressing

Mix all ingredients together in large bowl. When ready to serve, add bottle of Catalina dressing.

Pam Edwards

## YANKEE SALAD

- 1 - 6 oz. box orange jello
- 1 lb. carton cottage cheese
- 1 small can mandarin oranges (drained)
- 1 - 9 oz. pkg. Cool Whip

Sprinkle dry jello over cottage cheese and mix. Add fruit and Cool Whip. Add nuts if desired. Chill.

Johnnie Hall

## QUICK JELLO SALAD

- 1 - 12 oz. pkg. cottage cheese
- 1 - 3 oz. cherry jello
- 1 can drained fruit cocktail
- 1 medium Cool Whip

Stir all ingredients well.

Mike Frazier

## 5 CUP FRUIT SALAD

5

- 1 c. mandarin oranges
- 1 c. chunked pineapple, drained
- 1 c. flaked coconut or 1 bar of frozen coconut
- 1 c. miniature marshmallows
- 1 c. sour cream

Combine all ingredients. Chill well overnight.  
(May add nuts if desired.)

Marge Lewellyan

## RICE SALAD

- 2 c. brown or white rice
- 2 stalks celery, minced
- 2 green onion tops, minced
- 2 tbsp. minced ripe olives
- 1/2 green pepper, diced
- slivered almonds
- cooked shrimp (optional)
- dressing

Boil rice using your favorite method and refrigerate. When chilled, combine with all other ingredients and refrigerate until time to combine with dressing.

Dressing:

- 1/2 c. mayonnaise
- 1 tbsp. soy sauce
- 1/2 tsp. freshly squeezed lemon juice
- 1/4 tsp. curry powder
- tomato wedges, parsley clusters

Mix dressing ingredients and pour over rice. Toss well and serve garnished with tomato wedges and parsley clusters. May be prepared the day before.

Mike Frazier

## CARROT SALAD

6

- 3 large cans carrots, drained
- 1 can tomato soup
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 c. sugar
- 3/4 c. salad oil
- 1/4 c. vinegar
- 1 tsp. each -- salt, pepper, mustard,  
Worcestershire sauce

Mix well and refrigerate overnight or 6 - 8 hours.

Sharon Langley

## ARTICHOKES IN TOMATO ASPIC

- 1-1/2 envelopes of gelatin
- 1/4 c. cold water
- 2 c. tomato juice
- 1 large bay leaf
- 1 rib celery
- Salt & pepper to taste
- Lemon juice to taste
- Worcestershire to taste
- dash of hot sauce
- 1 tbsp. minced parsley
- 1/4 c. finely chopped celery
- 1 tsp. minced onion
- 1 can of artichoke hearts

Dissolve gelatin in cold water. Bring to a boil and simmer slowly for 5 minutes the tomato juice, bay leaf, and rib of celery. Remove bay leaf and celery and add dissolved gelatin. Mix well. Add salt, pepper, lemon juice, Worcestershire sauce and tobacco. Then add minced parsley, chopped celery and minced onion. Cool to consistency of unbeaten egg white. In individual mold, place an artichoke heart and cover with a thin layer of gelatin mixture. Chill. Then add remaining gelatin. Unmold on lettuce leaves and top with mayonnaise.

Janice Tatum



## 24 HOUR LAYER SALAD

7

1/2 head lettuce, shredded  
1 can Le Seur Peas, drained  
Celery, thinly sliced  
Bell pepper, chopped fine  
Onion, chopped fine  
Purple cabbage, shredded

Layer above ingredients in clear glass bowl. DO NOT MIX!

Mix 1 cup mayonnaise and 2 tbsp. sugar, spread on top of salad. Sprinkle with 1/2 cup parmesan cheese, 1/2 cup grated cheddar cheese, and crumbled bacon (or bacon bits). Cover with foil and refrigerate overnight.

Gwili King

## CONGEALED BUTTERMILK SALAD

1 regular size (med.) crushed pineapple, drained  
1 large box peach jello  
2 c. buttermilk  
1 - 9 oz. Cool Whip  
3/4 c. chopped pecans

Bring pineapple juice to boil and add jello. Remove from heat and stir till dissolved. Set aside and let cool. Add buttermilk, Cool Whip, pineapple and pecans. Mix well and chill in mold or 13 x 9 oblong dish.

Marge Lewellyan

## 7-UP SALAD

8

2 pkg. lemon jello  
2 c. boiling water  
16 oz. 7-Up  
Large can crushed pineapple, drain and save juice  
2 sliced bananas  
1 c. small marshmallows

Dissolve jello in boiling water. Add 7-Up and pineapple. When partly set fold in bananas and add marshmallows. When firm add topping.

Topping: Cook about 1 minute  $\frac{1}{2}$  c. sugar, 2 tbsp. flour, 1 c. pineapple juice, 1 beaten egg, 2 tbsp. butter. Cool and add 1 c. whipped cream. Serves 12

Linda Wingfield

## ORANGE SALAD

1 large pkg. orange jello  
 $\frac{1}{3}$  c. sugar  
1 large can crushed pineapple

Bring the above to boil. Remove from fire and add 2 c. cold water. Place in refrigerator to set.

Add: 1 c. grated cheese  
1 c. chopped nuts  
1 large Cool Whip

Mix in mixer.

Sharon Langley

## WATERGATE SALAD

Mix together:

Large can crushed pineapple  
3 oz. box Pistaschio Instant Jello Pudding mix  
12 oz. Cool Whip

Gwili King

## VEGETABLE SALAD

9

Drain: 1 can shoe peg corn  
1 can French style green beans  
1 can small English peas  
1 jar chopped pimento  
Add: 1 c. finely chopped bell peppers  
1 c. finely chopped onion  
1 c. finely chopped celery

Heat until sugar is melted and pour over vegetables:  
1/2 c. oil  
3/4 c. vinegar  
3/4 c. sugar

Let set 24 hours.

Glenda Finley

## CUCUMBER - CHEESE RING SALAD

1 - 3 oz. pkg. lime gelatin  
1 c. boiling water  
1 - 3 oz. pkg. cream cheese, softened  
1 c. mayonnaise  
1 tsp. horseradish  
1/4 tsp. salt  
2 tbsp. lemon juice  
3/4 c. drained, shredded unpared cucumbers  
1/4 c. finely sliced green onion

Dissolve gelatin in boiling water. Add softened cream cheese, mayonnaise, horseradish, salt, and lemon juice. Beat smooth with electric beater. Chill till partially set. Stir in cucumbers and onion. Chill in 3-1/2 c. mold till firm.

Gwen Bristow

## ORANGE SALAD

10

- 1 box orange jello
- 1 c. hot water
- 1 can mandarin oranges, drained
- 1 - 8 oz. carton sour cream
- 1 c. chopped nuts (pecans)
- 1/3 c. sugar
- 1 - 8 oz. can crushed pineapple and juice
- 1/2 tsp. vanilla

Mix sugar and jello. Add hot water. Stir until dissolved. Let mixture cool to room temperature. Add pineapple and orange slices. Chill. When mixture starts to thicken, take sour cream and vanilla and mix well. Add nuts and sour cream mixture to jello. Mix well and refrigerate.

Cindy Hollis

## FROZEN FRUIT SALAD

- 3 oz. pkg. cream cheese
- 1 tbsp. mayonnaise
- 1 c. cool whip or whipping cream
- 13 oz. can pineapple tidbits, drained
- 17 oz. can fruit cocktail, drained
- 1 small can mandarin oranges, drained
- 1 c. miniature marshmallows
- 2 or 3 bananas, sliced

Mix cream cheese and mayonnaise. Add drained fruit, sliced bananas, marshmallows and 1/4 cup pineapple juice. Bananas will not darken. Fold in cream which has been whipped. Place in 8x8x2 pan and freeze.

Lois Winget

## MILLIONAIRE SALAD

1

3 oz. box lime jello  
8 oz. can crushed pineapple, drained  
20 large marshmallows  
6 oz. cream cheese  
chopped pecans

Dissolve jello in 1 cup boiling water. In saucepan heat pineapple juice, marshmallows and cheese and stir until smooth. Add pineapple and jello. Pour into 8" square dish and top with chopped pecans. Chill until set.

Gwili King

## BLUEBERRY SALAD

2 - 3 oz. pkg. black cherry jello  
2 c. boiling water  
1 - 15 oz. can blueberries  
1 - 8½ oz. can crushed pineapple, drained  
1 - 8 oz. pkg. cream cheese  
1/2 c. sugar  
1/2 pt. sour cream  
1/2 tsp. vanilla  
1/2 c. chopped pecans

Dissolve jello in boiling water. Drain blueberries and pineapple and add enough water to make 1 cup liquid. Add to jello mixture. Stir in drained blueberries and pineapple. Pour into a 2 qt. flat pan. Cover and chill till firm.

Combine cream cheese, sugar and sour cream and vanilla. Spread over congealed salad and sprinkle with chopped pecans.

Imogene Youngblood

## HOT CHICKEN SALAD

12

- 3 c. chicken, diced
- 1/2 c. chicken broth
- 2 c. celery, chopped
- 1 c. slivered almonds
- 1 pimento, cut in strips
- 1-1/2 c. mayonnaise
- 1 tbsp. lemon juice
- 1 tbsp. onion juice
- 1/2 tsp. pepper
- 1 tsp. salt
- 1/2 c. green stuffed olives, sliced
- 1/2 c. mild cheese, grated
- 1 c. potato chips

Heat chicken and broth in covered pan over low heat; remove from heat and add celery, almonds, pimento and mayonnaise (which has been blended with lemon and onion juice). Toss with fork. Add seasonings and olives and pour in buttered casserole. Add topping of cheese and potato chips. Heat for 15 minutes at 450°. (Chinese noodles may be used in place of cheese and potato chips.)

Sue Kendrick

## PICKLED CARROTS

- 1 lb. carrots, sliced
- 1 large onion
- 1 large bell pepper,  
chopped
- 10-1/2 oz. can tomato soup
- 1 c. sugar
- 3/4 c. vinegar (white)
- 1/2 c. oil
- 1 tsp. salt
- 1 tsp. mustard
- 1 tsp. Worcestershire
- 1/4 tsp. pepper

Cook carrots, drain and cool. Combine all other ingredients. Pour over carrots. Refrigerate for at least 2 days before serving.

Holly Romain

## VEGETABLE SALAD

13

3/4 c. white vinegar	1 tsp. salt
1 tbsp. water	1 tsp. black pepper
1/2 c. oil	1 c. sugar

Mix the above and let boil. Set aside to cool.

- 1 small can Le Suer Peas, drained
- 1 - 16 oz. can shoe peg corn, drained
- 1 small jar chopped pimento
- 1 green pepper, chopped
- 1 c. celery, chopped
- 1 bunch green onions, chopped

Pour liquid over vegetables and let set overnight before using. Will keep in refrigerator 2 or 3 weeks.

Dianne Johnson

## CALICO SALAD (BEAN SALAD)

- 1 can whole green beans
- 1 can yellow wax beans
- 1 can French-cut seasoned beans
- 1 sliced bell pepper
- 1 onion, sliced
- 1 c. chopped celery

Drain beans and mix ingredients.

3/4 c. sugar	2/3 c. white vinegar
1/2 c. Wesson Oil	1 tsp. salt
1 can mushrooms, sliced	1 tsp. black pepper

Mix together and pour over above mixture. Stir to coat well and place in refrigerator at least 24 hours. Stir occasionally.

Dianne Johnson

## COPPER PENNY CARROTS

16

- 5 c. carrots, cooked and drained
- 1 medium onion, sliced in rings
- 1 can tomato soup
- 1/4 c. Wesson Oil
- 3/4 c. sugar
- 3/4 c. vinegar
- 2 tsp. prepared mustard
- 1 tsp. salt
- 1 tsp. pepper
- 2 tsp. worcestershire
- 3 buttons garlic, chopped fine

Cook carrots until done. Mix with other ingredients and marinate at least 12 hours --- the longer the better.

Dianne Johnson

## LOUISIANA FRUIT SALAD

- 21 oz. can strawberry pie filling
- 2 - 15½ oz. cans chunk pineapple, drained
- 2 - 11 oz. cans mandarin oranges, drained
- 2 - 17 oz. cans sliced peaches, drained and cut  
into three pieces
- 4 bananas, sliced

In a large bowl, mix all the fruit together. Pour pie filling over the fruit and stir until mixed. Chill before serving. Keeps in refrigerator up to two weeks in well-sealed plastic container.

Joyce Hatcher



## VEGETABLE SALAD

15

4 boiled eggs, chopped  
1 small can English peas, drained  
1 pkg. macaroni, cooked and drained  
1 large bell pepper, chopped  
1/2 c. black olives, chopped  
Stuffed green olives, amount wanted for taste  
1 medium onion, chopped fine  
1/2 c. sweet pickles  
2 c. hoop cheese, diced  
Salt and pepper to taste  
1/2 pkg. Hidden Valley Ranch dressing mix  
2 tbsp. chopped pimentos  
2 tbsp. lemon juice  
1 can French style sliced green beans, drained  
1/2 c. Hellmon's Mayonnaise (or Miracle Whip)  
1 can mushrooms, drained and chopped

Toss together and store in refrigerator

Donna Hatcher

## BEAN SALAD

1 can cut green beans  
1 can cut wax beans, yellow  
1 jar cut carrots  
1 can red kidney beans  
1 large onion, chopped  
1 c. celery, chopped  
1 bell pepper, chopped  
1-1/2 c. white vinegar  
1-1/2 c. sugar  
1 c. Wesson Oil

Drain all liquid from beans and carrots. Heat vinegar and mix sugar in vinegar. Combine all ingredients in large mixing bowl and toss to mix. Salt and pepper to taste.

Donna Hatcher

## ORANGE AND COTTAGE CHEESE SALAD

10

- 1 - 12 oz. carton small curd cottage cheese
- 11 oz. can mandarin oranges, drained
- 1/2 c. chopped nuts
- 4-1/2 oz. bowl of Cool Whip
- 20 oz. can crushed pineapple, drained
- 3 oz. pkg. orange jello

Combine cottage cheese and Cool Whip, blend gently. Add fruit and nuts. Add dry jello and mix well. Chill. Serves 6 - 3

Brenda Holcomb

## LIME JELLO SALAD

- 1 pkg. lime jello
- 1 c. boiling water
- 1 tsp. sugar
- 8 oz. pkg. cream cheese
- 1/2 c. chopped nuts
- 1 small can crushed pineapple, drained
- 1 small bottle 7-Up

Dissolve jello in boiling water. Add remaining ingredients, adding 7-Up last. Mix and Chill.

Brenda Holcomb

## FRUIT SALAD

- 10 oz. bottle cherries
- 2 bananas, cut in 1/2" slices
- 1 apple, cut in small pieces
- 15 oz. can chunk pineapple, drained
- 8 oz. pkg. cream cheese

Soften cheese. Blend juice from cherries and cream cheese with fork until smooth. Add remaining ingredients. Chill and serve.

Holly Romain

## POTATO SALAD

17

6 medium potatoes  
10 - 12 eggs  
1 medium onion, chopped extra fine  
2 ribs celery, chopped extra fine  
4 medium dill pickles  
1-1/2 c. Miracle Whip Salad Dressing  
1/4 c. prepared mustard  
Salt and pepper  
5 or 6 strips of bacon

Cook potatoes night before in the jackets. Cut up strips of bacon and put in dry skillet and cook and stir until very crisp. Then put bacon and grease in with potatoes, and add other ingredients.

Shirley Williams

## STRAWBERRY SALAD

2 - 3 oz. pkg. strawberry jello  
1 c. hot water  
#2 can crushed pineapple, undrained  
3 bananas, mashed  
small package frozen undrained strawberries  
3 oz. sour cream

Dissolve jello in hot water. Put pineapple, bananas and strawberries in blender and blend. Combine the jello and fruit mixture. Pour half in 8 x 8 dish and put in refrigerator and congeal. It won't take long. Have sour cream at room temperature and spread over top. Pour remaining jello mixture on top of sour cream and put back in refrigerator. Nuts, optional.

Shirley Williams

## RICE SALAD

10

3 c. hot cooked rice	1/4 c. chopped sour pickles
1/4 c. French dressing	1/3 c. sweet pickle relish
1/4 c. minced onion	2 tbsp. chopped pimento
1 tsp. salt	2 hard-boiled eggs, chopped
1/4 tsp. black pepper	2/3 c. mayonnaise
1/2 c. minced celery	
1/3 c. chopped bell pepper	

Combine rice, French dressing, onion, salt and pepper. Let stand while preparing remaining ingredients. Add celery, green peppers, sour pickles, sweet relish, pimento, eggs and mayonnaise. Toss lightly with fork. Chill thoroughly.

Elaine Shidiskis

## MACARONI SALAD

- 1 pkg. small shell macaroni
- 1 can sweet peas, drained
- 1 can veg-all or mixed vegetables, drained
- 1 small jar pimento
- 1 medium size onion, chopped fine
- 2 or 3 tbsp. sugar
- Enough mayonnaise to mix well
- Salt and pepper to taste

Cook macaroni. Add all other ingredients. Chill well before serving.

Elaine Shidiskis

## CHICKEN CHIP SALAD

19

- 2 c. cut up cooked chicken
- 2 c. cut up celery
- 1 c. mayonnaise
- 1 tbsp. onion juice
- 1 tsp. lemon juice
- 1/4 c. grated cheddar cheese (Cracker Barrel)
- 1/4 c. slivered almonds
- 3 hard boiled eggs, cut up
- cayenne pepper - suit to taste
- potato chips

Mix all ingredients except potato chips in greased casserole or flat pan. Bake for 20 minutes @ 350° then sprinkle crushed potato chips on top and bake 10 minutes more at same temperature.

Cindy Hollis

## SWEET CREAM FRUIT SALAD

- 2 tbsp. or 2 envelopes plain gelatin
- 1/2 c. water
- 1 #2 can (large) pineapple, crushed
- 1 c. sugar
- 1 large cream cheese
- 4 oz. bottle of cherries
- 1 #2½ can fruit cocktail, drained
- 2 c. whipped cream (1/2 pt.) or use Cool Whip.

1. Dissolve gelatin in water.
2. Put in sauce pan; Pineapple and sugar. Cook to glaze about 5 minutes.
3. Add gelatin and stir and chill.
4. Soften cream cheese and cream with juice from cherries until smooth.
5. Fold in all the remaining ingredients and chill.

Evelyn McFarland

**RECIPES**

**SWEETENED**

**WITH**

**HONEY**

My son, eat thou honey,  
because it is good; and the  
honeycomb, which is sweet  
to thy taste:

So shall the knowledge of  
wisdom be unto thy soul; when  
thou hast found it, then there  
shall be a reward, and thy  
expectation shall not be cut off.

Proverbs 24:13, 14

## SALADS

### HONEY COLE SLAW

- 1 c. cold sour cream
- 1/4 c. honey
- 1/2 tsp. salt
- 2 tsp. celery salt
- 4 c. finely shredded cabbage

Beat sour cream until thick. Add honey, salt and celery salt. Pour over cabbage. May substitute 1 cup celery and 1/2 tsp. more salt for the celery salt.

Evelyn McFarland

### CARROT SALAD

- 1 lb. carrots, peeled and grated
- 2 tbsp. honey
- 2 tbsp. lemon juice
- 2 tbsp. plain yogurt
- 1/2 c. coconut
- 1 - 8 oz. can crushed pineapple, undrained

Combine all ingredients and refrigerate overnight.

Zelma Tucker

## DRESSINGS

2

### HONEY LIME DRESSING

Combine 2 parts honey and 1 part lime juice. Serve over chilled fruits.

Evelyn McFarland

### HONEY CREAM DRESSING

Blend 1/4 tsp. dry mustard with 1 tbsp. honey and 1/2 tsp. lemon juice. Add to mayonnaise when making fruit salads.

Evelyn McFarland

### POPPY SEED DRESSING

1 c. white vinegar  
1/2 c. sugar  
1 tbsp. paprika  
1-1/3 tbsp. dry mustard  
1-1/3 tsp. ground ginger  
1 tbsp. salt  
Pinch each of cayenne and white pepper  
1/4 c. onion juice  
1/2 egg  
1-1/3 c. honey  
1 quart oil  
1/3 c. poppy seed

Slowly bring to a boil the vinegar and sugar. Mix in other ingredients except last three. Cool a little; slowly add oil, honey, and poppy seeds. Chill well before serving over fresh fruit.

Janice Tatum



## MEATS

2

### BARBECUE CHOPPED TURKEY (for slow cookers or crock-pot)

4 c. left over chopped turkey  
1 tsp. garlic salt  
1/4 tsp. black pepper  
2 tsp. Worcestershire sauce  
2 tbsp. chopped bell pepper  
1 medium chopped onion  
1/4 c. water  
3/4 tsp. ground oregano  
1 tsp. ground cumin seed  
2 c. Kraft Barbecue sauce  
2/3 c. catsup  
1-1/2 tbsp. honey (creamed style)

Place all ingredients into slow cooker or crock-pot. Start on high speed for 40 min. and then simmer for 2 hours on low speed.

Gwen Bristow

## BREADS

### HONEY CORN MUFFINS

1 c. corn meal	1 egg, beaten
1/4 c. whole-wheat flour	1/3 c. milk
1-1/2 tsp. baking powder	3 tbsp. melted butter
1/2 tsp. salt	or oil

Sift together into mixing bowl: corn meal, flour, baking powder and salt. Combine beaten egg, milk, honey and butter. Add to dry ingredients, stirring only enough to moisten flours. Fill well-buttered muffin pans 2/3 full. Bake at 400 degrees 20 minutes or until done. Makes 8 muffins.

Mike Frazier

## HONEY CINNAMON NUT BUBBLE BREAD

1 c. commercial sour cream  
1/2 c. sugar  
2 pkg. dry yeast  
1 tsp. salt  
3 eggs  
1/2 c. butter or margarine, softened  
4-1/2 c. all-purpose flour, divided

### Combine:

1/2 c. honey  
1/2 c. melted butter or margarine  
1-1/4 tsp. ground cinnamon  
1/4 tsp. black walnut flavoring, opt.  
1/2 tsp. vanilla  
-----

2 c. chopped English walnuts  
-----

1 c. powdered sugar  
1 tbs. honey  
1 tbs. milk

Combine sour cream, 1/2 c. sugar, yeast and salt; mix well. Add eggs, 1/2 c. butter, and 2-1/4 c. flour; beat until mixture is smooth. Add remaining flour; mix well. Turn dough out onto a floured surface; knead until dough is smooth and elastic (5 - 8 min). Place dough in a greased bowl, turning to grease top. Cover and let rise in a warm place (35°) free from drafts, 1-1/2 - 2 hours or until doubled in bulk. Punch down; turn dough over and cover. Let rise 45 min. Combine honey, flavorings, butter, and cinnamon; stir well. Punch dough down; shape into 1-1/2 inch balls. Dip each ball in butter mixture and roll in nuts. Layer dough balls in a well-greased 10-inch tube pan (one piece). Cover and let rise in a warm place (35°) free from drafts, 45 minutes or until doubled. Bake at 375° for 40 - 50 min. Cool bread 10 min. in pan; invert onto serving platter. Combine powdered sugar, milk and honey; drizzle over warm bread.

Evelyn McFarland

## HONEY WHOLE WHEAT BREAD

4

1-1/2 c. milk	1 c. warm water
1/2 c. honey	3 c. unsifted whole- wheat flour
1 tbsp. salt	3 tbsp. butter, melted
1/4 c. butter	
2 pkg. active dry yeast	

Heat water to 105-115° F. and pour in mixing bowl. Sprinkle packages of yeast over the water and stir. Heat milk to warm in sauce pan not over 115° and remove from heat. Add 1/4 c. butter, 1/2 c. honey and 1 tbsp. salt. The butter will melt. Then add milk mixture to the water and yeast. Add 4 c. whole wheat flour and beat vigorously with wooden spoon until smooth. Gradually add rest of whole wheat flour; mix in last of it with hand until dough is stiff enough to leave side of bowl. Turn dough out on lightly floured surface and knead until dough is smooth and elastic -- 5 minutes. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85° draft free, until doubled -- 1 hour. Again, turn dough on cloth. Halve, let rest covered, 10 minutes. Shape into loaves and place in greased 9 x 5 x 2-3/4 inch pans. (2 loaves) Brush surface with a little melted butter. Let loaves rise in warm place, draft free, until sides come to top of pans and tops are rounded -- 1 hour. Place rack in middle of oven. Place bread in cool oven and turn to 400°. Let the bread bake 40 minutes from time oven is turned on. Crust will be deep golden brown and loaves will sound hollow when tapped. (If crust is too brown after baking 20-25 minutes, cover with foil or brown paper. Turn out of pans onto racks; brush tops with melted butter. Serve warm or cold.

Mike Frazier

## HONEY GLAZED CINNAMON ROLLS

1 pkg. Pillsbury Hot Roll Mix  
3/4 c. very warm water (105-115° F)  
1 egg  
2 tbsp. butter or margarine, softened  
1/4 c. sugar  
1/4 tsp. mace or nutmeg

### Sauce:

1/4 c. sugar  
1/2 c. honey  
1/4 c. water  
1 tbsp. lemon juice  
1 slice lemon

### Filling:

1/2 c. firmly packed brown sugar  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
3/4 c. chopped nuts  
6 tbsp. butter or margarine, melted

In large bowl, dissolve yeast from hot roll mix in water; stir in egg, butter and sugar. Add flour mixture and mace; blend well. Cover; let rise until light and doubled in size, 30 - 45 minutes. Generously grease 13 x 9 inch pan. In sauce pan, combine sauce ingredients. Boil gently 5 minutes, stirring occasionally; cool. Combine all filling ingredients. On well-floured surface, toss dough until no longer sticky; roll or press to 20 x 12 inch rectangle. Spread filling over dough. Starting with 20-inch side, roll up tightly; seal edges and cut into 1-inch slices. Place in prepared pan. Cover; let rise again in warm place until light and doubled in size, 30 to 45 minutes. Preheat oven to 375°. Remove lemon slice and pour sauce over rolls. Bake 15 to 25 minutes or until golden brown. Cool in pan 1 minute; turn onto serving platter or aluminum foil. Makes 20 rolls.

Sue Kendrick

## SWEETS

### HONEY DROP CAKES

1/2 c. honey  
1/3 c. butter  
1 egg, separated  
1/2 tsp. lemon juice  
1/4 c. sugar  
1-1/2 c. flour  
1-1/2 tsp. baking powder

Cream butter and sugar. Add egg yolk, honey and lemon juice. Mix well. Sift and measure flour; add baking powder and resift. Mix thoroughly with first mixture. Fold in well beaten egg white. Drop on well-greased baking sheet. Bake at 400° for 7 - 15 minutes.

Oma McEachern

### HONEY POUND CAKE

1/2 c. butter or oleo  
3 eggs  
2 c. flour  
3/4 tsp. salt  
3/4 c. honey  
1/2 tsp. vanilla  
2-1/2 tsp. baking powder  
1/4 tsp. soda

Beat butter until creamy. Gradually add honey; beating well until fluffy. Add eggs and vanilla; beat until well-blended. Stir together flour, baking powder, salt and soda. Add alternately with milk, blending well after each addition. Pour batter into greased and floured 8 inch square pan. Bake 45 minutes at 350°.

Oma McEachern

## SWEDISH TEA LOG WITH HONEY PECAN FILLING

2

Soften 1 pkg. yeast in 1/4 c. warm water.

Sift together in large bowl:

2-1/2 c. flour

1 tsp. salt

2 tbsp. sugar

Add: 1/2 c. melted oleo

Add: 1/4 c. Pet milk, 1 egg

Add: yeast mixture

Beat well. Form into a ball. Cover and chill at least 2 hours. (May keep one week.)

Make 3 logs 12" x 6", spread each with 1/3 of filling.

Honey Pecan Filling:

1/4 c. soft oleo

1/4 c. flour

1/4 c. brown sugar

1/2 c. nuts

1/4 c. honey

Fold each side to the middle to enclose filling. Press to seal. Bake 350° about 15 minutes. \*

Glaze with following:

Melt: 2 tbsp. oleo

Add: 1 c. conf. sugar

1/2 tsp. vanilla

2 tbsp. Pet milk

\*Foil lined cookie sheet

Gwili King

✓ SPICE BARS

2<sup>t</sup>

Mix: 3/4 c. cooking oil  
1/4 c. honey  
1 c. sugar

Mix together and add to above:  
2 c. plain flour  
1/4 tsp. salt  
1 tsp. soda  
1 tsp. cinnamon

Add: 1 beaten egg  
1 c. nuts

Press mixture into a lightly greased pan and bake 20 minutes at 350°. Use 8 inch square pan.

Frosting:

1-1/2 c. powdered sugar  
1/4 tsp. vanilla  
1 tbs. melted oleo  
2 tbs. water

Spread frosting on as soon as you take from oven.

Linda Wingfield

HONEY PEANUT BUTTER COOKIES

1/4 c. shortening or butter	1 egg
1/2 c. peanut butter	1-1/4 c. flour
1/2 c. granulated sugar	3/4 tsp. soda
1/2 c. honey	1/2 tsp. baking powder
	1/4 tsp. salt

Mix shortening, peanut butter, sugar, honey and egg thoroughly. Blend all dry ingredients, then stir into mixture. Chill about 30 minutes. Roll into walnut sized balls. Place on lightly greased cookie sheet about 3" apart. Flatten with a fork dipped in flour. Bake 10 - 12 min. @ 375°. Makes 2 1/2 - 3 dozen cookies.

Cindy Hollis

## GOLDEN APPLE SQUARES

30

1/2 c. butter or oil            1/2 c. pecans,  
2/3 c. warmed honey            chopped  
2 eggs  
1 tsp. vanilla  
1/4 c. buttermilk or yogurt  
1/2 tsp. soda  
1/4 tsp. salt  
1 - 3/4 c. whole wheat pastry flour  
1-1/2 c. diced, raw apples, unpeeled

Preheat oven to 350° F. and grease a 12 x 8 inch pan. Cream butter or oil and honey together, then add eggs and beat until smooth. Add vanilla. Combine butter, milk or yogurt with soda and salt. Add to creamed mixture, then add flour and mix well. Add apples and nuts. Bake in prepared pan for 35 minutes in preheated oven. Yield: 24 - 2 inch squares

Brenda Holcomb

## HONEY BROWNIES

1/3 c. margarine            1/2 c. unsifted all-  
3/4 c. sugar                purpose flour  
1/3 c. honey                1/3 c. cocoa  
2 tsp. vanilla              1/2 tsp. salt  
2 eggs                        1 c. chopped nuts

Cream margarine and sugar in small bowl; blend in honey and vanilla. Add eggs, one at a time, beating well. Combine flour, cocoa and salt; gradually add to creamed mixture. Stir in nuts; pour into greased 9 inch square pan. Bake at 350° for 25 - 30 min. Cool in pan.

Holly Romain



**APPLE HONEY CRISP**

31

4 c. sliced apples	1/4 c. brown sugar
1/4 c. sugar	1/4 tsp. salt
1 tbsp. lemon juice	1/4 c. walnuts or pecan
1/2 c. honey	1/4 c. margarine
1/2 c. flour	

Spread sliced apples in a shallow baking pan. Sprinkle with sugar and lemon juice. Pour honey over apples. Into a bowl put the flour, brown sugar and salt. Cut in the margarine with a pastry blender or two knives. Add nuts making a crumbly mixture. Spread crumbs evenly over the apples and bake at 375° for 30 to 40 minutes. The crust should be brown. Serve warm with plain cream or with whipped cream topped with a dash of cinnamon.

**DATE-HONEY FINGERS**

3/4 c. flour	1/2 c. chopped nuts
1/2 tsp. baking powder	2 eggs
pinch of salt	1/4 c. butter, melted
2/3 c. chopped dates	5 tbsp. honey
	confectioners sugar

Sift flour, baking powder and salt. Mix in the dates and nuts. Combine the eggs, butter, and honey. Add to dry ingredients and mix thoroughly. Pour into a well-buttered and floured 8 inch square pan. Bake in a 375° oven for 30 minutes. Cut into fingers and sprinkle with confectioners sugar. Makes about two dozen.

Holly Romain

## HONEY CUSTARD

3

1/2 c. honey	3 c. milk, scalded
1/4 tsp. salt	1/4 tsp. cinnamon
4 eggs, slightly beaten	

Add honey and salt to eggs. Beat until thoroughly mixed. Add milk to egg mixture, stirring constantly. Add cinnamon. Strain into buttered custard cups. Set molds in baking pan. Pour enough hot water into pan to reach level of custard. Bake in slow oven (325°) until firm, 25 to 35 minutes, or until silver knife put into center comes out clean. Chill. Serves 6 to 8.

Evelyn McFarland

## BEVERAGES

### SPICY APPLE-HONEY PUNCH

1 pkg. apple f-lavored Kool-Aid	2 c. frozen orange juice, diluted
1/2 c. honey	2 c. frozen lemonade, diluted
3/4 c. water	2 c. pineapple juice
1-1/3 c. sugar	1-1/2 tbs. whole cloves
5 pts. cold water	7 sticks cinnamon

Dissolve honey with 3/4 c. water. Add this mixture; Kool-Aid, sugar, fruit juices and water into gallon container. Place 6 c. of punch with cinnamon sticks and cloves in a pan. Heat until boiling. Remove from heat; cover and stand 5 min. Drain off spices and pour spicy mixture into remaining punch. Chill. Float orange and lemon slices with whole cloves and cinnamon sticks pushed through the slices in the punch bowl.

For a winter hot punch, perk punch with spices placed in the coffee pot basket. Ladle into mugs with lemon slices and a cinnamon stick.

Gwen Bristow