

2014

# FAVORITE RECIPES

by Sagora Senior Living Residents

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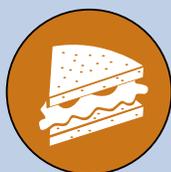
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# APPETIZERS



## SHRIMP DIP

From Frances Randall at The Brennity at Daphne

### INGREDIENTS:

- ¼ tsp. onion salt
- ¼ garlic salt
- 2 large pkg. cream cheese
- ½ pt. sour cream
- 2 tbs. pickle relish
- 2 tbsp. horseradish
- ½ c. chili sauces
- 1 or 1 and 1/2 c. catsup
- 2 lbs. shrimp cut into small pieces

### DIRECTIONS:

Mix all ingredients and serve with crackers

### TIP:

This is even better the next day after the flavors have blended!



# BREADS



## GEORGIA BROWN BREAD

From Audrey Fahlberg at Lakestone Terrace

### INGREDIENTS:

- 3 tbsp. butter
- 2 c. sugar
- 2 eggs
- 1 c. dates
- 2 tsp. baking soda
- 2 c. boiling water
- 4 c. flour
- 1 tsp. salt
- 1 tsp. vanilla
- 1 c. pecans, broken

### DIRECTIONS:

Cream sugar and butter. Add eggs and flour, nuts, salt and vanilla. Cut up dates and sprinkle baking soda on top, and add boiling water. Let cool. Mix all ingredients together. Fill five #2 cans  $\frac{1}{2}$  full. Bake for 45 minutes at 350 degrees. Cool on racks before serving.

## PECAN PIE MUFFINS

From Nevada L. Fluke at Lakestone Terrace

### INGREDIENTS:

- 1 c. chopped pecans
- 1 c. firmly packed brown sugar
- $\frac{1}{2}$  c. all-purpose flour
- 2 large eggs
- $\frac{1}{2}$  c. butter or margarine, melted

### DIRECTIONS:

Combine first 3 ingredients in a large bowl; make a well in the center of the mixture. Beat eggs until foamy. Stir together eggs and butter. Add to dry ingredients, stirring just until moistened. Spray mini-muffin cups with vegetable spray. Spoon mixture until cups are  $\frac{2}{3}$  full. Bake at 350 degrees about 20 minutes. Remove from pan and place on a cooling rack before serving.

Makes 3 dozen muffins.



## JALAPEÑO ROLLS

By Fran Williams at Adante

### INGREDIENTS:

- 2-6 oz. packages of creamed cheese
- 1 small can chopped olives
- 1 can green chilies
- Jalapeño peppers to taste, finely chopped
- 1 tsp. garlic salt
- 1 tbsp. lemon juice
- 1 pkg. flour tortillas

### DIRECTIONS:

Combine ingredients and let sit overnight. Spread on tortillas and roll. Cut in one inch slices. Depending on how hot you like a spread, seed one jalapeño pepper or two if you really like it hot.

## CHEDDAR CHEESE CORN BREAD

By Duke Payne at Adante

### INGREDIENTS:

- |                                    |   |
|------------------------------------|---|
| 3 eggs                             | 12 oz. can white whole kernel corn, drained |
| 1 c. buttermilk                    | 3 tbsp. Half & Half                         |
| $\frac{2}{3}$ c. corn oil          | 1 small chopped onion                       |
| 1 $\frac{1}{2}$ c. corn meal       | 1 small chopped red bell pepper             |
| 1 $\frac{1}{2}$ tsp. baking powder | 1 tsp. sugar                                |
| 1 tsp. salt                        | 1 c. shredded cheese                        |
| $\frac{3}{4}$ tsp. baking soda     |   |

### DIRECTIONS:

Preheat oven at 375. Butter 9" square baking pan. Mix first 3 ingredients in large bowl. Combine corn meal, baking powder, salt, baking soda and add to buttermilk mixture. Stir together corn, Half & Half and add to batter. Mix in onion, bell pepper and sugar. Pour half of batter into pan. Top with cheese and pour remaining batter over cheese. Bake until browned (30 – 40 mins.)

### COMMENT:

This recipe has been my favorite for 20 years and always receives the best compliments! Have Fun... and Enjoy! — Duke.



# BREAKFAST



## SAUSAGE BREAKFAST CASSEROLE

From Jo Nicuad at The Brennity at Daphne

### INGREDIENTS:

- 2 pkg. crescent rolls
- 1 lb. roll ground pork sausage
- 2 c. shredded cheese
- 1 block cream cheese

### DIRECTIONS:

Press 1 pkg. of crescent rolls into bottom of greased 9 by 13 pan. Brown sausage in pan. Drain and remove from pan. Melt cream cheese over low heat in pan. Add sausage and stir well place sausage mixture on top of crescent rolls and top with cheddar cheese. Roll out 2nd pkg. of crescent rolls and place on top. Bake at 375 for 20 to 25 minutes until top is browned.



# CASSEROLES



## HAZEL'S ONE DISH DINNER

From Judy Hallmark at Lakestone Terrace

### INGREDIENTS:

- 2 lbs. lean ground beef
- 1 can of cream of tomato soup
- 1 can of cream of mushroom soup
- 1 onion, chopped
- 1 bell pepper, chopped
- Salt and pepper
- 1 c. of grated cheese
- 4 tbsp. of cooking oil
- 1 box of elbow macaroni

### DIRECTIONS:

Pour cooking oil into skillet, add hamburger meat. Add onion, bell pepper and salt and pepper to taste. Cook until well-done and drain fat. Cook one large box of elbow macaroni and drain into casserole dish. Layer the macaroni with the meat and cream of tomato and mushroom soups. Sprinkle grated cheese directly on top. Put in oven at 350 degrees until cheese melts, about 15-20 minutes.

Serves 5 – 6

## VIDALIA ONION PIE

From Anne Noonan at The Brenny at Fairhope Cottages

### INGREDIENTS:

- 3 medium Vidalia onions
- Fresh tomatoes
- 1 ½ c. shredded cheddar cheese
- 1 c. mayonnaise
- Parmesan Cheese
- 1 pre-baked pie shell

### DIRECTIONS:

Slice onions to fill a pre-baked pie shell. Cube enough tomatoes to cover onions. Salt and pepper to taste. Mix 1 ½ cup cheddar with 1 cup mayonnaise and spread over vegetables. Sprinkle with Parmesan. Bake at 375 degrees for 40 to 50 minutes or until brown and bubbly.

Serves 6 to 8



## APPLE CHEESE CASSEROLE

From Frances Roberts at The Brennity at Daphne

### INGREDIENTS:

- 1 can Lucky Leaf apple slices (not pie filling)
- 1 ½ c. sugar
- 1 ½ sticks margarine
- 1 c. flour
- 2 c. cubed Velveeta Cheese (16 oz)

### DIRECTIONS:

Melt margarine, sugar, and cheese in microwave until you can stir easily. Let it cool. Add the flour. Line the casserole dish with drained apples. Pour cheese mixture over apples and bake at 350 degrees for 30 minutes or until brown.



# DESSERTS



## CHUCK'S BROWNIES

From Chuck Hall at Lakestone Terrace

### INGREDIENTS:

- 10 tbsp. cocoa
- ½ lb. margarine, melted
- 4 eggs, well-beaten
- 2 c. sugar
- 1 ½ c. flour
- 3 oz. chopped pecans

### DIRECTIONS:

Blend cocoa, margarine and sugar. Add beaten eggs. Blend in flour. Stir in pecans. Pour in greased 9x12 inch pan. Bake at 350 degrees for 30 minutes. When brownies are done, remove from pan. Let cool and cut into squares.

Makes 24-30 brownies

## QUICK MONKEY BREAD

From Dorothy Rhine at The Brennity at Fairhope Cottages

### INGREDIENTS:

- ½ c. chopped pecans
- 1 c. sugar
- Dash of cinnamon
- 3 cans biscuits
- 1 stick margarine
- 1 c. brown sugar

### DIRECTIONS:

Preheat oven to 350 degrees. Grease bundt pan. Sprinkle pecans evenly into pan. Pour sugar and cinnamon into a zipper bag. Cut biscuits into quarters and coat in cinnamon/sugar mixture. Place biscuit pieces on top of nuts in pan. Melt margarine and brown sugar. Pour over biscuits. Bake for 30 to 40 minutes.

Serves 12 to 14



## CRUMB NUT PIE

From Dorothy Rhine at The Brennity at Fairhope Cottages

### INGREDIENTS:

3 egg whites  
1 c. sugar  
1 tsp. vanilla  
Pinch of salt  
 $\frac{3}{4}$  c. finely rolled soda crackers  
 $\frac{3}{4}$  c. chopped walnuts  
1 tsp. baking powder  
Cool Whip

### DIRECTIONS:

Beat egg whites until stiff. Add sugar, vanilla and salt. Beat all well. Mix crackers, nuts and baking powder together and fold carefully into mixture. Pour into well-greased and floured pie pan.

Bake at 325 degrees for 30 minutes. Let cool.

Spread Cool Whip on top and sprinkle with nuts. Chill for four hours if you can wait that long!

Serves 6 - 8

## CHESS PIE

From Frances Roberts at The Brennity at Daphne

### INGREDIENTS:

3 eggs  
 $\frac{1}{2}$  c. milk  
 $\frac{1}{2}$  tsp. lemon flavoring  
1 tbsp. meal  
1 c. sugar  
 $\frac{1}{2}$  t. vanilla flavoring

### DIRECTIONS:

Cream butter with sugar and add well-beaten egg yolks (reserve egg whites for later). Mix meal with milk and eggs to beaten eggs. Add flavorings and stir until smooth. Add well-beaten eggs whites. Pour into piecrust and bake at 350 degrees for 30 minutes.



## ICE BOX FRUITCAKE

From Frances Roberts at The Brennity at Daphne

### INGREDIENTS:

- 1 box white cake mix
- 1 Betty Crocker white frosting mix
- 1 c. candied pineapple, red candied cherries, citron
- 1½ c. white seedless raisins
- 1 c. coconut (cut up)
- 4½ c. chopped pecans

### DIRECTIONS:

Bake white cake mix according to package directions. Cool. Crumble into a large bowl or pan. Add fruits to crumbled cake: 1 c. candied pineapple, red candied cherries, citron. Cut up into small chunks: 1½ cups white seedless raisins, 1 c. coconut, cut up. 4½ c. chopped pecans. Mix Betty Crocker White Frosting Mix according to package directions. Mix into cake and fruit. Pack TIGHTLY into foil-lined 10" tube pan or two loaf pans. Cover cake with foil and chill in refrigerator at least 24 hours. Keep refrigerated. Slice with a sharp knife.

## NANA'S PINEAPPLE AU GRATIN

From Pat Kennedy at The Brennity at Daphne

### INGREDIENTS:

- 1 (13.5 oz.) can of Pineapple Chunks, reserve juice
- 2 tbsp. Flour
- 1 c. sugar
- 2 eggs
- 1 pinch of salt
- 1 (8 oz.) pkg. of Cream Cheese
- 2 c. of miniature marshmallows
- Cheddar Cheese, grated; I use about ¾ c.

### DIRECTIONS:

Drain pineapple chunks and reserve ¾ c. of pineapple juice. In a double boiler, combine pineapple juice, sugar, flour, eggs and salt. Cook over very low heat until thick. In a casserole dish, layer chunks of cream cheese, marshmallows and pineapple chunks twice. Pour sauce over top. Cover with a generous layer of cheese. Bake at 350 degrees for 25 minutes or until bubbly hot.

### COMMENT:

This is a wonderful holiday side dish; perfect to accompany a Turkey or Ham. Chopped cherries can be added to the layers to add festive color. This was definitely a family favorite!!



## PECAN TASSIES

From a Rio Terra Resident

### INGREDIENTS:

½ c. butter (1 stick: ¼ lb.)  
3 oz. pkg. cream cheese  
1 c. flour

### INGREDIENTS FOR FILLING:

¼ c. brown sugar  
1 egg, beaten  
1 tbsp. butter, melted  
1 tsp. vanilla  
¾ c. pecans, chopped  
pinch of salt

### DIRECTIONS:

Cream butter and cheese. Blend thoroughly with flour. Pat on bottoms and sides of small muffin tins.

Filling: Cream sugar, egg and butter. Mix in remaining ingredients. Fill with mixture. Bake 25 minutes at 350 degrees.

Yield – 2 dozen.

## BUCKEYES

From a Rio Terra Resident

### INGREDIENTS:

1 lb. powdered sugar  
2 sticks butter, melted  
1½ c. peanut butter  
12 oz. milk chocolate chips

### DIRECTIONS:

Melt 2 sticks of butter. Mix with 1 cup of peanut butter. Stir in 1 lb. powdered sugar. Press in a 9"×13" pan. Melt: 12 oz. milk chocolate chips (melted) with ½ cup peanut butter. Stir together. Pour over base. Refrigerate 1 hour or more. Cut into squares and serve.



## ENGLISH PLUM PUDDING

From Thea Chesser at Rio Terra

### INGREDIENTS

- |  |                         |
|--|-------------------------|
| 3 c. suet, slivered                          | 1 c. Grandma's molasses |
| 1 c. dark raisins cut in halves              | 4 eggs, beaten          |
| 1 c. light raisins, cut in halves            | 2 c. sugar              |
| 1 c. currants                                | 2 tsp. salt             |
| 2 oz. yellow candied pineapple wedges, diced | 1 tsp. baking soda      |
| 2 oz. red candied pineapple wedges, diced    | 1 c. buttermilk         |
| 2 oz. candied orange peel, diced             |                         |
| 2 oz. candied lemon peel, diced              |                         |
| 4 oz. cherries, diced                        |                         |
| 2 c. flour                                   |                         |
| 5 c. cubed toasted bread                     |                         |
| 1 tsp. allspice                              |                         |
| 1 tsp. ground cloves                         |                         |
| 1 tsp. nutmeg                                |                         |
| 3 tsp. cinnamon                              |                         |
| 1 tsp. apple pie spice                       |                         |

### DIRECTIONS:

Combine eggs and sugar together. Combine baking soda and buttermilk. Add all ingredients and mix well. Dough is thick enough if spoon stands alone in middle. Thoroughly Crisco and flour a large cup towel. Form ingredients into a loose ball. Place in center of cup towel; gather corners of towel to shape around the ball. Tie securely with twine. Steam 3-5 hours (or drop in boiling water in large container – canner without steam). Cool slightly before removing towel. To flame, pour 80 proof brandy over pudding and light. Can be reheated in a steamer.

### SAUCE:

- 1½ c. sugar
- 4 level tbsp. flour
- ½ tsp. salt
- ¼ c. cold water
- 3 c. boiling water
- 2 tbsp. butter
- 1 tsp. vanilla
- 1 tbsp. brandy

Mix sugar, flour and salt together and add cold water. Pour boiling water in and cook until mixture is clear and thickened. Add butter, vanilla and brandy.



## GRAMMIES MILLION DOLLAR POUND CAKE

From Bob Aarfie at Rio Terra

### INGREDIENTS:

- 3 c. sugar
- 1 lb. butter softened
- 6 eggs
- 4 c. flour
- $\frac{3}{4}$  c. milk (room temperature)
- 1 tsp. vanilla extract
- 1 tsp. almond extract

### DIRECTIONS:

Combine sugar, butter and cream until light and fluffy (about 7 minutes). Add eggs one at a time, beating well after each addition-about 1 minute each. Alternate adding flour and milk to creamed mixture (begin and end with flour mixture) beating well until mixture is smooth (do not over beat). Stir in vanilla and almond extract. Pour into a well-greased and floured tube pan. Bake at 300 degrees for 1 hour and 40 minutes.

## GINGER COOKIES

From Sally Barnes at Rio Terra

### INGREDIENTS:

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 c. brown sugar             | 1 tsp. ginger                    |
| $\frac{1}{2}$ c. white sugar | $\frac{1}{4}$ tsp. ground cloves |
| 2 eggs                       | 1 $\frac{1}{2}$ tsp. baking soda |
| 1 c. butter                  | $\frac{3}{4}$ c. molasses        |
| $\frac{1}{4}$ tsp. salt,     | 1 tsp. vanilla                   |
| 2 tsp. cinnamon              | 3 c. flour                       |

### DIRECTIONS:

Cream brown sugar, white sugar and eggs together.  
Cream butter till it is smooth then add to sugar mixture.  
Add salt, cinnamon, ginger, ground cloves, baking soda and cream all ingredients. Add molasses and vanilla and beat again. Add flour and mix well.

Using a teaspoon, drop 4 rows of 3 on a cookie sheet. Sprinkle with cinnamon sugar, bake at 350°. Cool slightly and remove to cooling rack

Serves 6 dozen



## APPLE CAKE

From Toni Garcia at The Brennity at Daphne

### INGREDIENTS:

2 c. flour	½ c. raisins
1 ½ tsp. baking soda	4 c. sliced apples
1 tsp. salt	1 tsp. vanilla
2 tsp. cinnamon	2 eggs
1 ½ c. sugar	¾ c. oil
½ c. chopped nuts	

### DIRECTIONS:

Beat eggs, oil and vanilla. Mix together flour, sugar, cinnamon, salt, and baking soda. Gradually mix dry ingredients into egg mixture until blended. Stir in apples, raisins and nuts (optional). Pour into a 9x13 pan. Bake 1 hour in 350° oven. Serve warm or cooled.

## MISSISSIPPI MUD CAKE

From Ann O. Brown at The Brennity at Daphne

### INGREDIENTS:

- 1 c. chopped pecans
- 1 c. butter
- 4 oz. semi sweet chocolate baking bar (chopped)
- 2 c. sugar
- 2 ½ c. all purpose flour
- ½ c. unsweetened cocoa
- 4 large eggs
- 1 tsp. vanilla extract
- ¾ tsp. salt
- 10.5 oz. bag of mini marshmallows
- Chocolate frosting

### DIRECTIONS:

Place pecans in a single layer on the baking sheet. Bake 350° for 8-10 minutes or until toasted. Microwave 1 cup butter and semi-sweet chocolate in a large microwave safe bowl at high for 1 minute or until melted and smooth, stirring every 30 seconds. Whisk sugar and next 5 ingredients into chocolate mixture. Pour batter into a greased 15x10x1 jelly roll pan. Bake at 350 degrees for 20 minutes.

Remove from oven and sprinkle evenly with mini marshmallows. Bake 8-10 more minutes or until golden brown. Drizzle warm cake with chocolate frosting. Sprinkle evenly with toasted pecans.



## PEANUT BUTTER FUDGE

From Winifred Woosley at The Brennity at Daphne

### INGREDIENTS:

- 1 can of vanilla cake frosting
- 1  $\frac{3}{4}$  c. of peanut butter (creamy or crunchy)

### DIRECTIONS:

Microwave the frosting for one minute, then use a hand or stand-up mixer to combine with peanut butter. Lightly coat a 9x9 inch square of aluminum foil on a throw away pan with non-stick cooking spray. Pour mixture onto the pan. Cover and refrigerate for three hours (or freeze for an hour if you are in a hurry). Take out and cut into blocks.

## PEANUT BUTTER TREATS

From Therese Lyons at The Brennity at Daphne

### INGREDIENTS:

- 1 c. light Karo syrup
- 1 c. granulated sugar
- 1 18 oz. jar of Crunchy Peanut Butter
- 4 c. Cocoa Pebbles Cereal

### DIRECTIONS:

Blend light Karo syrup and granulated sugar over heat. Add Crunchy Peanut Butter and Cocoa Pebbles Cereal. Spoon onto wax paper.

## PEACH COBBLER

From Marion Peters at The Brennity at Daphne

### INGREDIENTS:

- 1 c. milk
- 1 c. flour
- 2 tsp. cinnamon
- 1 tsp. vanilla
- 2 10 oz. cans sliced peaches

### DIRECTIONS:

Mix milk, flour, cinnamon and vanilla together. Place peaches in a 9x11 baking dish, sprinkle cinnamon on top, add batter on top, bake 350° for 30 minutes.



## PINA COLADA CAKE

From Jan Swearingen at Adante

### INGREDIENTS:

- 1 Duncan Hines yellow or white cake mix
- 14 oz. package coconut, separating 1 cup
- 15 oz. can cream of coconut
- 20 oz. can of crushed pineapple
- 12 oz. carton Cool Whip, softened

### DIRECTIONS:

Preheat oven and mix cake according to package directions. Stir in 1 cup coconut to batter before pouring into 9x12" pan. Bake according to package directions until done, in about 32 minutes.

While cake is still hot, poke holes in top with tines of large fork. Evenly pour can of cream of coconut over cake, then spread can of crushed pineapple over top.

When completely cool, spread softened Cool Whip over cake and sprinkle remaining coconut.

## CREAM CHEESE SOPAPILLA CAKE

From Jan Swearingen at Adante

### INGREDIENTS:

- 2 cans Crescent Rolls
- 2 – 8 oz Cream Cheese
- 1 c. Sugar
- 1 tsp. Vanilla
- ½ c. Melted Butter
- ½ c. Sugar Mixed with 1 tsp. Cinnamon

### DIRECTIONS:

Spray Pam in 13x9" pan. Spread one can of rolls in pan mashing seams together. Mix cream cheese, sugar, and vanilla together. Spread on top of crescent rolls. Spread other can of rolls on top (don't worry about mashing seams together). Pour melted butter on top. Sprinkle sugar and cinnamon on top. Bake for 30 minutes at 350 degrees.



## APPLE CAKE

By Florence Gatlin at Adante

### INGREDIENTS:

- 1 c. oil
- 2 c. sugar
- 2 eggs
- 1 tbsp. salt
- 1 tbsp. baking soda
- 2 tbsp. baking powder
- 1 tbsp. vanilla
- 2 ½ c. flour
- 1 c. pecans
- 3 c. apples, cut up in small pieces

### DIRECTIONS:

Mix all ingredients and bake in Bundt pan at 325 degrees for 50 to 60 minutes

## CHOCOLATE NUT FUDGE

By Fran Williams at Adante

### INGREDIENTS:

- 2 ¼ c. sugar
- ¼ c. butter or margarine
- 1 c. marshmallow creme
- ¾ c. evaporated milk
- 6 oz. semi-sweet chocolate pieces
- 1 c. broken nuts

### DIRECTIONS:

In a heavy 2 quart saucepan mix 2 ¼ c. sugar, ¼ c. butter or margarine, 1 c. marshmallow crème and ¾ c. evaporated milk. Cook and stir to an all-over boil. (Mixture will be bubbles all over the top) Boil and stir over medium heat for 5 minutes. Take off the heat.

Stir in 6 oz. package semi-sweet chocolate pieces (1 c.) until melted. Stir in 1 c. broken nuts and pour into buttered 8 or 9" pan. Press nut halves on top, if desired. Cool thoroughly. Cut into about 30 pieces.

Makes 2 pounds.



## CRANBERRY CREAM PIE

By Rev. Thomas Damrow at Adante

### INGREDIENTS:

¾ c. sugar	1 tsp. vanilla (use the real stuff – not imitation)
2 tsp. cornstarch	1 c. whipping cream – whipped
¼ c. cold water	6 oz. cream cheese, softened (the other 2 oz. in the package makes a fine sandwich with cucumbers or black olives)
2 c. cranberries	
1 pastry shell, baked (9 inches)	
1 c. powdered sugar	

### DIRECTIONS:

In a saucepan, combine the sugar, cornstarch and water until smooth, Add cranberries. Bring to a boil; boil and stir for 2 minutes. Reduce heat; cook until berries pop, about 5 minutes. Set aside. In a mixing bowl, beat cream cheese, powdered sugar and vanilla until fluffy. Fold in whipped cream. Spread evenly into pie shell. Top with cranberry mixture. Chill for at least 4 hours. Store in refrigerator. Top with glop of whipped cream.

## CHOCOLATE PATE

By M.E. Grundman at Adante

### INGREDIENTS:

2 c. whipping cream, divided  
2 8 oz. pkgs semi-sweet chocolate squares  
½ c. light corn syrup  
½ c. butter  
¼ c. sifted powdered sugar  
1 tsp. vanilla extract

### DIRECTIONS:

Line a 9x5" loaf pan with plastic wrap, extending edges of wrap over sides of pan, set aside. Combine ½ c. whipping cream, chocolate squares, corn syrup, and butter in a heavy saucepan; cook, stirring constantly, over low heat until chocolate melts. Cool. Beat remaining 1 ½ c. of whipping cream, powdered sugar and vanilla at high speed with an electric mixer until stiff peaks form; fold into chocolate mixture. Pour into prepared pan, and chill at least 8 hours.

### COMMENT:

This recipe is from a dear friend — easy, make ahead, top with whipped cream or ice cream. Outstanding!



## FUDGEY FUDGE CAKE

By Rosemary J. Jontra at Adante

### INGREDIENTS

1 cube margarine  
½ c. Crisco golden shortening  
2 c. sugar  
½ c. buttermilk  
½ tsp. salt  
1 ½ tsp. vanilla  
4 tbsp. Hershey's baking cocoa  
1 c. water  
2 c. flour  
1 tsp. baking soda  
2 eggs, slightly beaten

### DIRECTIONS:

Combine margarine, shortening, baking cocoa and water and bring to a boil. Sift together the sugar, flour and add to hot mixture. Combine the buttermilk, soda, salt and add to above. Add eggs and vanilla and pour into prepared 9x13 inch pan. Bake at 350 degree for 35 minutes.

Cocoa Frosting. Blend ½ c. soft butter or margarine, 4 c. sifted confectioners' sugar, ½ c. baking cocoa, ½ c. undiluted evaporated milk, 1-1/2 tps. Vanilla. Mix with rotary or electric beater until smooth and fluffy. Frost cooled cake.

## POTATO CHIP COOKIES

By Patricia A. Leonard

### INGREDIENTS

1 c. butter  
½ c. sugar  
1 tsp. vanilla  
1 ½ c. sifted flour  
¾ c. crushed potato chips

### DIRECTIONS:

Cream butter and sugar. Add vanilla, flour, and potato chips. With ½ tsp. of butter grease cookie sheet.  
Bake at 350 for 10-12 minutes.

Makes about 4 dozen.



## MY FAVORITE SEASONAL RECIPE

By Chef Jim at Adante

### INGREDIENTS:

- One wheat English muffin
- One jar of peanut butter\*
- One jar of orange marmalade

### DIRECTIONS:

Using the back of a table knife or a fork, or whatever is handy, separate the two halves of the wheat English muffin. Place them into a toaster or toaster oven and toast. Remove them when they are toasted.

Open both jars, laying the caps off to one side. With a table knife, take peanut butter and spread some on each muffin half. Then, using the same knife, spread some orange marmalade on top of the peanut butter.

### COMMENT:

If you prefer “crunchy” peanut butter, by all means use it.

## HERSHEY CAKE

By a Resident at Adante

### INGREDIENTS:

- |                    |                     |
|--------------------|---------------------|
| 11 oz. Hershey bar | ½ tsp. baking soda  |
| 1 c. butter        | 1 c. buttermilk     |
| 2 c. sugar         | ½ tsp. salt         |
| 4 eggs             | 2 ½ c. flour        |
| 2 tsp. vanilla     | 1 c. chopped pecans |
| 1 c. Hershey Syrup |                     |

### DIRECTIONS:

Melt Hershey bars in pan. Cool. Cream butter and sugar thoroughly. Add eggs, one at a time, beating well after each addition. Add melted Hershey bars. Add vanilla. Dissolve soda in buttermilk. Sift salt and flour together. Add dry ingredients alternately with buttermilk and Hershey syrup to creamed mixture. Stir in pecans. Pour into greased and floured 9x12” pan or a tube pan.

Bake at 350 degrees In tube pan bake 55-60 minutes. In 2 9x5 loaf pans, bake 55 minutes. In 2 12x8 pans, bake 25-30 minutes

Cover pans with foil upon removing from oven until completely cool. Keeps cake moist.



# DRINKS



## HOT CHOCOLATE MIX

From Frances Randall at The Brennity at Daphne

### INGREDIENTS:

- 2 lb. Nestles Quick Chocolate mix
- 2 Quart boxes powered milk
- 1 – 6 oz. jar Coffee mate
- 1 c. powdered sugar

### DIRECTIONS:

Mix together all ingredients keep in an airtight container.

Mix together 1/3 c. slowly add hot water. It works best if you put a little water first, make a paste and slowly add the rest of the water. Enjoy!



# MAIN COURSES



## SHRIMP A LA JACQUES

From Pat Loughran at The Brennity at Fairhope Cottages

### INGREDIENTS:

6 sea shells or shell dishes	Garlic butter
1 lb. cooked shrimp	Thick white sauce – Gouda cheese a gouda idea
5 egg yolks	Lemon juice
1 jigger white wine	

### DIRECTIONS:

Cut shrimp into bite-size pieces and place in shells. Make a thick white sauce, add egg yolks stirring quickly. Add generous amounts of garlic butter and top with (Gouda) cheese.

Brown under broiler and serve piping hot as a specialty dish for buffet supper or as an hors d'oeuvre. Just before serving add more garlic butter if desired and a dash of lemon juice to each serving. Serves 6

### NOTE:

This recipe is named for Jacques I. Cavazza, formerly of the Neroberg Club in Wiesbaden, Germany and the Officer's Club at Maxwell AFB, AL.

## ORANGE PORK TENDERLOIN

From Pat Loughran at The Brennity at Fairhope Cottages

### INGREDIENTS:

1 Whole pork tenderloin	¾ c. orange juice
1 tsp. butter, softened	1 tbsp. flour
¼ tsp. dried thyme, crushed	1 ½ tsp. sugar
Dash of Cayenne pepper	1 tsp. aromatic bitters

### DIRECTIONS:

Mix butter, thyme and cayenne – spread evenly over tenderloin. Place tenderloin in shallow roasting pan and pour orange juice over meat. Roast at 375 degrees for 25-30 minutes, basting occasionally. (155-160 degrees on meat thermometer). Remove tenderloin to serving platter and keep warm. Measure basting liquid in small sauce pan, adding additional orange juice if necessary to make ¾ cup. Quickly whisk in flour, sugar and bitters. Cook and stir until mixture boils and thickens. Cut tenderloin in slices and serve with sauce.

Serves 4



## FIDEO CON CARNE

From Sandra Goad at Rio Terra

### INGREDIENTS:

- 4 "bunches" of fideo (vermicelli)
- 2 tbsp. cooking oil
- 1 small garlic clove (or dash garlic salt)
- 1 large can tomatoes
- ¼ tsp. salt
- ¼ tsp. pepper
- 1 medium chopped onion
- ½ lb. ground beef

### DIRECTIONS:

Brown vermicelli in the oil, lifting the "bunches" out when brown onto paper towel. (Be careful not to burn them). Drain on paper towel. Brown ground beef and onions, use as little oil as possible. Brown garlic also. Drain oil off, add browned vermicelli to beef, add tomatoes and use a little water to rinse out the can. Cover and simmer on low 20 minutes till vermicelli is tender and most of the liquid is absorbed. Serve in a Mexican bowl with hard bread and a tossed green salad.

Serves 4-6

## TUNA DELIGHT

By Patricia A. Leonard at Adante

### INGREDIENTS:

- 1 c. crushed potato chips
- 2-6 oz. packages of Albacore tuna
- 2 tbsp. chopped onion
- 1 tbsp. chopped bell pepper
- 1 can cream of mushroom soup
- ½ can milk
- Grated American cheese

### DIRECTIONS:

In a buttered one quart casserole dish, place a layer of crushed chips, a layer of tuna, cooked chopped onion, green pepper and celery. Cover with soup diluted with half can of milk. Sprinkle with grated cheese. Cook in 325 oven until cheese bubbles.



## EASY CHICKEN

From Jan Swearingen at Adante

### INGREDIENTS:

- 6-8 Chicken breasts (boneless and skinless)
- 1 can whole berry cranberry sauce
- 1 bottle (8 oz.) creamy French dressing
- 1 pkg. dry onion soup mix

### DIRECTIONS:

Arrange chicken in 9x13" baking dish. Blend remaining ingredients and pour over chicken. Bake uncovered at 400 degrees for 40-45 minutes, basting occasionally, until chicken is done.

## BARBEQUE CHIP CHICKEN

From Helen Zayatz at The Brennity at Daphne

### INGREDIENTS:

- 1 bag of barbeque chips, crushed
- 1 stick of butter
- Chicken

### DIRECTIONS:

Melt stick of butter. Coat chicken in butter. Roll in chips Place on baking sheet and bake at 350 degrees for 45 minutes



# SALADS



## FORDHOOK LIMA BEAN SALAD

From Helen Callaway at The Brennity at Daphne

### INGREDIENTS:

- 2 pkgs. frozen fordhook lima beans (Green Giant)
- 1 c. celery chopped
- 1 c. green bell pepper chopped
- 1 c. red bell pepper chopped
- 1 bunch of green onions chopped
- Olive oil
- ¼ c. of red wine vinegar
- ¾ tsp. garlic powder
- 1 tsp. salt
- 1 tbsp. of white pepper

### DIRECTIONS:

Cook beans with salt until tender. Drain and pour ¼ c. of olive oil on beans while hot. Mix the green pepper, red pepper, green onions, ¾ c olive oil, white pepper and red wine vinegar together pour over beans and serve chilled.

## ENGLISH PEA SALAD

From Lousie Hillman at Lakestone Terrace

### INGREDIENTS:

- 1 large can English peas (well-drained)
- 2 boiled eggs (chopped very fine)
- 1 small jar pimentos (drained and chopped)
- ¼ c. chopped onion
- ¼ c. chopped celery
- 1/3 c. sweet pickle relish
- 1 c. shredded Velveeta cheese
- Add Miracle Whip, to moisten.

### DIRECTIONS:

Add all ingredients and enjoy!



## ORANGE SALAD

From Louise Hillman at Lakestone Terrace

### INGREDIENTS:

- 1 16 oz. cottage cheese (small curd)
- 1 8 oz. can crushed pineapple, well-drained
- 1 large package orange Jello
- 1 small carton Cool Whip

### DIRECTIONS:

Blend first 3 ingredients well with spoon. Add the Cool Whip, and stir until well-blended.

## BIB'S CRANBERRY SALAD

From Bib Weeks at The Brennity at Daphne

### INGREDIENTS:

- 1 ½ pounds of fresh cranberries
- 2 cups of sugar
- 3 cups of water
- boxes of strawberry Jello
- 1 cup diced celery
- 1 cup of chopped pecans
- Pinch of salt
- Juice of half a lemon

### DIRECTIONS:

Grind 1 ½ pounds of fresh cranberries and stir in 2 cups of sugar and let stand over night.

Add 3 cups of water to 2 boxes of strawberry Jello. Mix celery, pecans, salt and lemon juice all together and place in 9x13 Pyrex dish. Refrigerate and it will congeal... Cut into squares and place on lettuce leaf. Enjoy, this recipe has been in our family for over 60 years



## FOUR-FRUIT COMPOTE

From Donna Long at Lakestone Terrace

### INGREDIENTS:

- 1 can (20 oz.) unsweetened pineapple chunks
- ½ c. sugar
- 2 tbsp. cornstarch
- ½ c. orange juice
- 1 tbsp. lemon juice
- 1 can (11 oz.) mandarin oranges, drained
- 3 unpeeled apples, chopped
- 2 bananas, sliced

### DIRECTIONS:

Drain pineapple, reserving  $\frac{3}{4}$  c. juice. Set pineapple aside. In a saucepan, combine sugar and cornstarch. Add orange, lemon and pineapple juices. Cook and stir over medium heat until thickened and bubbly; cook and stir 1 minute longer. Remove from the heat. In a bowl, combine pineapple, oranges, apples and bananas. Pour warm sauce over the fruit; stir gently to coat. Cover and refrigerate.

Yield: 16 servings

## E. G.'S CONGEALED SALAD

From Frances Roberts at The Brennity at Daphne

### INGREDIENTS:

- 1 large can crushed pineapple (drained and reserve)
- 1 large can evaporated milk
- 1 small can pimento
- 2 – 3 oz. packages of cream cheese (bring to room temp)
- 1 box strawberry Jello (can use any flavor desired)

### DIRECTIONS:

Bring pineapple juice to boil. Add Jello. Mix other ingredients together and combine with juice/Jello. Add pinch of salt. Congeal overnight, serve on lettuce.



## FESTIVE CRANBERRY SALAD

From Nevada L. Fluke at Lakestone Terrace

### INGREDIENTS:

- 1 can (14 oz.) sweetened condensed milk
- ¼ c. lemon juice
- 1 can (20 oz.) crushed pineapple, drained
- 1 can (16 oz.) whole-berry cranberry sauce
- 2 c. miniature marshmallows
- ½ c. chopped pecans
- Red food coloring (optional)
- 1 carton (8 oz.) frozen whipped topping, thawed

### DIRECTIONS:

In a bowl, combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans and food coloring if desired. Fold in whipped topping. Spoon into a 13"x9" baking dish. Freeze until firm, 4 hours or overnight. Cut into squares.

Yield: 12 – 16 servings

## CRANBERRY SALAD

By Evelyn Damrow at Adante

### INGREDIENTS:

- 1 pkg. cranberries, ground
- 2 pkg. raspberry jello
- 1 orange
- ½ c. nuts, chopped
- 2 c. sugar
- 3 c. water
- 2 apples

### DIRECTIONS:

Grind apples and orange with the cranberries. Leave peel on orange. Combine cranberries with sugar and let stand 2 hours. Dissolve gelatin in boiling water. Mix with cranberries. Cool (not congeal) and add remaining ingredients. Refrigerate.



## ORZO SALAD WITH SESAME DRESSING OR RAMEN DRESSING

By Harriet Shpiner at Adante

### INGREDIENTS:

1 lb. of Orzo, Uncooked

1 tbsp. Sesame Oil

2 c. Raisins

1 c. Sunflower Kernels, toasted

2 tbsp. Chopped fresh Parsley

2 tbsp. green onions (scallions)

4 carrots grated

You can also add some or all: Toasted almonds, pine nuts, toasted sesame, seeds, soy nuts, rice noodles and/or dried cranberries.

### DIRECTIONS:

Cook Orzo in boiling water to cover for 8 minutes or until tender. Drain. Rinse with cold water and drain. Combine orzo and oil and toss gently. Spoon  $\frac{1}{2}$  into large glass bowl. Top with half of the grated carrots, raisins, sunflower kernels or other ingredients. Repeat layers and drizzle one cup or more of the sesame dressing on top. Combine chopped parsley and sliced green onions and sprinkle over salad. Serve with remaining sesame dressing.

Yield: 10 servings

### USE EITHER DRESSING:

#### Sesame Dressing

$\frac{3}{4}$  c. corn oil

$\frac{1}{2}$  c. rice vinegar

$\frac{1}{4}$  c. sesame oil

1 tbsp. salt

1 tbsp. sugar

2 tbsp. grated orange rind

1 tsp. pepper

1 tsp. minced fresh ginger

1 tsp. soy sauce

$\frac{1}{2}$  tsp. minced garlic

$\frac{1}{4}$  tsp. dried crushed red pepper (optional)

All ingredients go in food processor or blender until smooth.

Yields:  $1\frac{2}{3}$  cups

or

#### Ramen Dressing (easier)

Blend 3 flavor pkgs. from Ramen Noodles (2 chicken, 1 oriental)

6 tbsp. White Vinegar

1 c. Vegetable Oil (can mix with sesame oil)

6 tbsp. Sugar

\*\*Can double according to taste



## WILD RICE DRESSING

By Patricia A. Leonard at Adante

### INGREDIENTS:

- 1 lb. Wild Rice
- 2 lb. Owen Hot Sausage
- 1 large onion, chopped fine.
- 1 large can sliced mushrooms
- 4 cloves garlic pressed
- 2 cans chicken broth
- 1 broth can of white wine
- 1 stick of butter
- Salt and butter to taste
- 2 tbsp. of Poultry Seasoning

### DIRECTIONS:

Put dry rice into strainer and wash, add rice to pan. Cover and bring water to a boil. In a skillet fry sausage until done. Add mushrooms, onions, garlic to the sausage skillet. Heat broth, wine, butter, salt and pepper. Place rice and sausage mix in buttered casserole dish. Bake at 350 until hot and bubbly.



# SANDWICHES



## POPPY SEED HAM SANDWICHES

From Frances Roberts at The Brennity at Daphne

### INGREDIENTS:

- 2 pans dinner rolls
- 1 stick margarine, melted
- 2 tbsp. grated onion
- 2 tbsp. spicy mustard
- 2 tbsp. sugar
- 2 tbsp. poppy seed
- Dash of Worcestershire
- ½ lb. ham, thinly sliced
- ½ lb. Swiss cheese, thinly sliced

### DIRECTIONS:

Mix together margarine, onion, mustard, sugar and poppy seed. Slice open each pan of rolls lengthwise, so you will have our whole layers of bread. (I use electric knife). Spoon poppy seed mixture over each layer. Place a layer of ham and cheese on the two bottom layers, then cover with the top layer of bread. Cut into squares. Before serving, heat in oven until cheese is slightly melted.



# SIDE DISHES



## GRANDMOM'S SWEET POTATOES

From Mrs. Rodger Cook at The Brennity at Daphne

### INGREDIENTS:

- 3 c. cooked, mashed sweet potatoes
- 1 c. sugar\*
- 2 eggs
- 1 tsp. vanilla
- ½ c. sweet milk
- ½ c. butter

### DIRECTIONS:

Mix together and place in a shallow baking dish.

\*Amount of sugar may be reduced according to taste

### TOPPING:

1/3 c. butter, 1/3 c. flour, 1 c. brown sugar, 1 c. chopped pecans

Melt and mix butter, flour and sugar. Mix until well blended. Turn off heat, mix nuts in lightly. Spread mixture over potatoes. Bake at 250 degrees F for 30 minutes or until dish is heated through. Miniature marshmallows may be sprinkled on top for a festive look.

## CANDIED SWEET POTATOES

From Frances Roberts at The Brennity at Daphne

### INGREDIENTS:

- ¾ c. granulated sugar
- ½ c. white Karo syrup
- 1 large can sweet potatoes or you can use home grown that have been baked
- 1/3 c. liquid from potatoes
- ½ t. cinnamon

### DIRECTIONS:

Put all ingredients, all but potatoes, together in a baking dish and let come to a boil. Add drained sweet potatoes. Cook on stove top at low temperature to avoid scorching. Cook until liquid is slightly thickened, then pour over sweet potatoes.



## BAKED PINEAPPLE

From Sally Barnes at Rio Terra

### INGREDIENTS:

1 large can crushed pineapple – do not drain  
1 c. sugar  
2 tbsp. flour  
2 beaten eggs

### DIRECTIONS:

Mix pineapple and sugar together. Add flour and eggs and mix all together and pour into 9"x13" casserole dish. Sprinkle generously with cinnamon. Bake at 325 degrees for 1 hour.

### NOTE:

This is a good side dish with ham!

## CORN

By Florence Gatlin at Adante

### INGREDIENTS:

1 stick of butter  
1 8 oz cream cheese  
3 cans of whole corn, drain liquid  
1 can of cream style corn

### DIRECTIONS:

Put in crock pot, let cook for 3 or 4 hours.

## GREEN RICE

By Florence Gatlin at Adante

### INGREDIENTS:

1 stick of butter  
1 onion, chopped  
1 box of frozen broccoli  
1 can cream of mushroom soup  
1 can chopped mushroom with sauce  
1 small jar of Cheez Wiz  
1 c. of rice (cook before mixing together)

### DIRECTIONS:

Sauté onions & broccoli in butter. Mix in remaining ingredients, pour into casserole. Bake at 350 degrees, until hot.



## TEXAS CREAMED CORN

By Blanche Deetz at Adante

### INGREDIENTS:

- 1 40 oz. package of frozen sweet corn
- 8 oz. cream cheese
- $\frac{3}{4}$  c. heavy cream
- $\frac{1}{2}$  c. chicken broth
- $\frac{1}{2}$  c. Texas on a Plate brand Pasillia de Oaxaca sauce
- 1 12 oz. container fresh pico de gallo
- Adams Reserve House Rub (or salt/pepper to taste)

### DIRECTIONS:

Mix Ingredients. Enjoy.

## HOLIDAY STUFFING

By Jerry Eoff at Adante

### INGREDIENTS:

- 1 pkg. Pepperidge Farm Cornbread stuffing (large pkg)
- 1 pkg. Pepperidge Farm herb stuffing (small pkg)
- 1 stick Margarine
- 2 cans fat-free chicken broth
- 1 chopped onion
- 3-4 celery stalks
- 4 hard-boiled eggs
- To taste: Sage
- 1 tbsp. sugar

### DIRECTIONS:

Heat broth and pour on stuffing mix. Sauté onions and celery in butter and pour into stuffing. Add hard-boiled eggs. Can add sage + 1 tablespoon sugar. Bake 30 mins. at 350 degrees.



## CHEESE BALLS

By Patricia A. Leonard at Adante

### INGREDIENTS:

- 1 lb. of Owens Hot Sausage
- 2 pkgs. shredded Cheddar Cheese
- 2 pkgs. garlic cheese rolls
- 1  $\frac{3}{4}$  c. Bisquick

### DIRECTIONS:

Mix with fork or blender. Form into balls. Bake at 400 on cookie sheet until browned. I've made these spicy treats for year. Excellent during Happy Hour and can be frozen, but remember to heat before serving.

## BAKED BEANS

By Jerry Eoff at Adante

### INGREDIENTS:

- 1 large onion
- 1 large green pepper
- 2 cans pork and beans (#2 can)
- 1 can Ranch Style Beans
- 1 c. ketchup
- $\frac{1}{2}$  c. brown sugar
- 1 tbsp. dry mustard
- 1 slice bacon

### DIRECTIONS:

Chop pepper and onions, (save a few rings for garnish) combine all ingredients and pour into bean pot. Place bacon slice on top. Bake uncovered for 2 hours at 350 degrees. Place pepper ring on top.



# SOUPS



## SEAFOOD BISQUE

From Lincoln Frost at The Brennity at Vero Beach

### INGREDIENTS:

Olive Oil	2 tsp. white sugar
Celery, green onions, parsley and a small clove of garlic	1 and ½ lb. lobsters, 1 per 2 servings
¼ tbsp. butter	1 lb. clams (steamers, cherry, stone or quahog)
¼ tsp. Turmeric	1 dozen mussels
¼ tsp. mace	1 dozen large shrimp
2 c. whole milk	1 lb. large scallops
1 c. heavy cream	1 lb. small scallops
12 oz. evaporated milk	8 oz. crab meat
½ tsp. sea salt	1 tsp. paprika
	Sherry

### DIRECTIONS:

Chop celery, green onion and parsley for sautéing. Sauté in olive oil until color turns. Melt butter in a medium pot, add the turmeric and mace with sautéed celery, green onion and parsley mixture. Add the 2 c. whole milk, stirring slowly, constantly stirring to prevent curdling. Add the 12 oz. can of evaporated milk, stirring slowly. Add 1 tsp. of sea salt and 2 tsp. of sugar. Add the scallops.

Steam the lobsters in a large pot with about 2 c. water for 12-15 minutes. Keep the water after steaming. Split the lobsters in halves. You can remove the halves intact or chop it in bits. Steam the mussels and clams until they just open in the large pot. Add the broth to the large pot. Add 1 tsp. paprika for color. Add the crab meat and its juice. Stir in the heavy cream. Add the lobster. Add 1 c. water and the shrimp. Slowly add the sherry to preferred taste. Steam the entire bisque and shake the pot several times until the shrimp turns pink. Pink shrimp indicates the bisque is done!

## CABBAGE AND NOODLES

From Helen Zayatz at The Brennity at Daphne

### INGREDIENTS:

- 1 head of cabbage, sliced in thin strips
- 1 bag of wide egg noodles
- 1 stick of butter
- 1 onion, chopped

### DIRECTIONS:

Steam cabbage. Boil noodles per package instructions. In large sauce pan, melt butter and sauté onions. Add cabbage to butter and cook until blended. Add salt and pepper to taste.



## ERATH COUNTY BLACK-EYED PEA SOUP

From Judy Hallmark at Lakestone Terrace

### INGREDIENTS:

- 3 cans of black-eyed peas
- 1 onion, chopped
- 1 can of chopped tomatoes
- 1 small jar of picante sauce (optional)
- 1 lb. of sausage

### DIRECTIONS:

Pour peas into a large 2-3 quart saucepan. Add chopped onion. Cook sausage until well done and drain. Put sausage in pot with peas and onions. Add can of chopped tomatoes. For a kick, add the small jar of picante sauce! Stir and let simmer for 3 – 4 hours.

## CHEESY CHICKEN NOODLE

From Helen Zayatz at The Brennity at Daphne

### INGREDIENTS:

- Chicken pieces, boiled and shredded
- 1 bag of wide egg noodles
- 2 cans of mushroom soup
- 1 c. sharp cheddar cheese

### DIRECTIONS:

Boil chicken parts until done, set aside. Boil wide egg noodles in chicken broth per directions. Drain noodles, reserve some of the broth. Add mushroom soup and cheese to noodles and shredded chicken. Add broth to mixture until you reach desired thickness

2014

# FAVORITE RECIPES

by Sagora Senior Living Residents



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