

Fall Luncheon Recipes

Cornucopia Salad ***pg. 59***

Dressing Ingredients

¼ cup extra virgin olive oil
4 Tbsp red wine vinegar
2 tsp. sugar
½ tsp. salt
¼ tsp pepper

Combine all dressing ingredients and set aside.

Salad Ingredients

1 head curly red lettuce (or other leafy green lettuce; not romaine, please)
3 green onions, chopped
1 Granny Smith apple, cut into small chunks or slices
½ cup dried cranberries
1 avocado, peeled and cut into chunks
¼ cup crumbled blue cheese
¼ cup sugared, slivered almonds

Prepare all ingredients. Assemble everything but the apple and avocado, which should be added right before serving along with the dressing. Toss and serve.

Sugared almond slivers- place slivers and 1 tsp of sugar in small pan and heat until almonds are coated and slightly brown.

Green Bean Casserole

6 (14.5 oz) cans French cut green beans

2 cans Campbell's cream of mushroom soup

2.5 cups of milk

1 cup of shredded sharp cheddar cheese

1 large can of French fried onions (Original flavor)

Salt and pepper, to taste

Mix Campbell's cream of mushroom soup and 2.5 cups of milk together. Mix cans of French cut green beans and cream of mushroom soup mixture together in 12 x 9 pan. Salt and pepper to taste.

Sprinkle the top with shredded sharp cheddar cheese. Cover and bake at 350 degrees for 30 min.

Sweet Potato Casserole (Using glazed pecans) pg. 85

<i>¾ cup milk</i>	<i>½ tsp. cinnamon</i>
<i>½ cup sugar</i>	<i>1 tsp. vanilla</i>
<i>2 eggs, slightly beaten</i>	<i>1 large can sweet potato (drained)</i>
<i>2 Tbsp. butter</i>	<i>¼ tsp. salt</i>
<i>Glazed pecans for topping</i>	

Heat sweet potatoes until hot in saucepan over low heat. Add butter and stir to melt. Using a mixer, beat in milk, sugar, eggs, then spices. Pour into greased casserole and cook for one hour at 350 deg.

Glazed pecan topping:

<i>½ cup pecans</i>	<i>¼ stick butter</i>
<i>½ cup light brown sugar</i>	

Saute' ½ cup pecans with ½ cup light brown sugar and ¼ stick butter. Saute' until well blended, then top casserole with mixture.

Squash Casserole

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3 lbs yellow squash

½ cup chopped onions

½ cup cracker meal or bread crumbs

2 eggs

1 stick butter, melted

1 TBSP sugar

1 tsp. salt

pepper to taste

Wash, cut up and boil squash & onions until tender; drain thoroughly and mash. Preheat oven to 375 degrees. Add all ingredients except for ½ half of the butter and pour squash mixture into 12 by 9 aluminum baking pans. Sprinkle top with additional bread crumbs. Pour the remaining butter over casserole and bake for about an hour or until casserole is brown on top.

Broccoli Casserole

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2 (10 oz) boxes frozen chopped broccoli

1 (10 oz) can cream of mushroom soup

2 eggs, beaten

1 c. cheddar cheese, grated

2 Tbs. instant minced onion

salt & pepper to taste

1 c. Ritz cracker crumbs

3 Tbs. melted butter

Cook broccoli. Drain and mix with soup, eggs, cheese, onion, salt and pepper. Put mixture in buttered casserole dish. Combine melted butter with cracker crumbs. Cover with cracker mixture. Bake at 350 degrees for 30 minutes. Serves 12.

****please be sure broccoli is chopped and cooked before mixing and baking****

2 lbs frozen hash brown potatoes, thawed
10 oz sharp Cheddar cheese, grated
1 can cream of chicken soup
Salt and pepper to taste
1 tsp. salt
2 cups crushed cornflakes

$\frac{3}{4}$ stick butter, melted
 $\frac{1}{2}$ cup chopped onion
12 oz. sour cream
 $\frac{1}{2}$ tsp pepper

Preheat oven to 350 deg. Mix all ingredients (use only $\frac{1}{2}$ cup of butter) together in a large bowl.

Transfer to 12 by 9 aluminum pan.

Mix the cornflakes and $\frac{1}{4}$ cup of melted butter. Spread on top. Bake for 45-60 min. or until top is brown. Allow to sit for 10 minutes before serving.

Broccoli Salad pg 293

1 large head fresh broccoli, chopped
½ cup salted sunflower seeds
½ cup raisins
6-8 strips bacon, cooked and crumbled
½ cup sweet onions, chopped
½ cup mayonnaise
½ cup sugar
1 Tbsp vinegar

Combine broccoli, sunflower seeds, raisins, bacon and onions in a large bowl. Mix mayonnaise, vinegar and sugar in a separate bowl and pour over the ingredients. Toss to coat and chill.

Vegetarian Broccoli Salad (Broccoli Salad Recipe and leave out Bacon) pg 293

1 large head fresh broccoli, chopped
½ cup salted sunflower seeds
½ cup raisins
½ cup sweet onions, chopped
½ cup mayonnaise
½ cup sugar
1 Tbsp vinegar

Combine broccoli, sunflower seeds, raisins and onions in a large bowl. Mix mayonnaise, vinegar and sugar in a separate bowl and pour over the ingredients. Toss to coat and chill.

Texas Sheet Cake pg 233

CAKE

2 cup flour
2 cup sugar
1 tsp cinnamon
¼ tsp salt
½ cup butter
½ cup shortening
1 cup water
4 tbsp cocoa powder
½ cup buttermilk
1 tsp. soda
2 eggs
1 tsp vanilla

Preheat oven to 350 deg. In a large bowl, mix together flour, sugar, cinnamon and salt. In a saucepan, combine butter, shortening, water and cocoa powder; bring to a boil and remove from heat. Add flour mixture and stir well. Add buttermilk, soda, eggs and vanilla. Pour into greased 13x9 cake pan. Bake for 30 minutes or until wooden toothpick inserted into center comes out clean.

ICING

1 stick butter
4 tbsp cocoa powder
6 tbsp sweet milk (2% or whole)
1 1-lb box confectioner's sugar
1 tsp. vanilla
1 cup pecans (optional)

Five minutes before cake is done, boil together butter, cocoa powder and milk. Remove from heat and stir in confectioner's sugar, vanilla and nuts. Pour over cake immediately after it is removed from the oven. Let cake cool completely in pan.

Individual Cheesecakes **pg 223**

Mini cheesecakes

3 (8 oz) pkgs, cream cheese
5 eggs
1 cup sugar
1 ½ tsp. vanilla

Beat cream cheese until smooth, add vanilla. Gradually add sugar. Add eggs one at a time. Put into individual paper lined muffin cups. Bake at 300 deg, for 40 minutes. Let cool 5 or 10 minutes. Raise the oven temperature to 350 deg to bake the topping.

TOPPING

1 cup sour cream
1 tsp vanilla
4 tsp sugar
Strawberry preserves

While baking the cheesecakes, mix sour cream, vanilla and sugar. Stir with a spoon. Fill the indentation on top of cooled cakes with the topping then top with on tsp of strawberry preserves. Bake for 5 mi at 350 deg. To keep preserves from spreading on top, gently push the spoon of preserves into the center of sour cream topping and push them off into topping with your finger.

Tonto's White Wine Cake pg 234

CAKE

1 box yellow cake mix
3 oz pkg instant vanilla pudding
¾ cup water
¾ cup oil
¼ cup white wine
4 eggs
¼ cup brown sugar
¼ cup white granulated sugar
2 tsp cinnamon
¼ cup chopped pecans for batter
¼ cup chopped pecans for bottom of pan

Mix all ingredients together in bowl except the pecans for bottom of pan. Blend well.

Grease and flour bottom of bundt pan, then sprinkle bottom of pan with pecans. Pour batter with pecans. Pour batter into pan. Bake at 325 deg for 1 hour 40 min.

GLAZE

1 stick of butter
¼ cup white wine
¼ cup water
1 cup white granulated sugar

Bring butter, sugar and water to boil for 3 minutes, then remove from heat and add wine.

Remove cake from oven and spoon ½ of glaze over cake while still in pan. Wait 10 minutes, then remove cake onto plate and spoon rest of glaze over the cake.

Sheron's Fabulous Banana Pudding**Pg 270**

24 vanilla wafers

1 pkg instant vanilla pudding

1 can condensed milk

1 ½ cups water

1 pint whipping cream

4-5 ripe bananas

Mix water and condensed milk together in medium bowl. Add instant pudding and beat for 2 minutes until it starts to thicken. Place in refrigerator. Beat the cream in a stand mixer until stiff. Fold pudding mixture into the whipped cream. Slice bananas into ¼ inch rounds. Layer into dish with small amount of mixture to cover bottom, then single layer of wafers followed by banana slices. Divide the mixture between the next two layers. The finished result will look like a pudding with bananas exposed, so save enough to cover the top layer.