

BRENDA'S COOKBOOK



**Brenda Hope's
Favorite Recipes
2008**

Brenda's Cookbook

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Brenda's Bahama Mamas

Ingredients:

32 oz Pineapple Juice

32 oz Orange Juice

6 oz Limeade

8 oz Grenadine

24 oz Rum

16 oz Coconut Rum

When you establish high expectations for success and achievement,
you automatically act to fulfill those expectations.

— Paul J. Meyer

16

Saturday
June 1

2007

JOURNAL • NOTES • CONVERSATIONS • IDEAS

Bahama Mama's

3/4 gal recipe

128 oz - gal.

64 oz - 1/2 gal

32 oz. pineapple juice

32 oz. O.J.

6 oz. limeade

8 oz. grenadine

24 oz. rum

16 oz. coconut rum

13
11
11
2
2 1/2
8
5 1/2

Brenda's Baked Beans

Ingredients:

9 Pieces of Bacon

1 Onion

3 Cans of Beans

1 tbsp Mustard

1/2-Cup Ketchup

3 tbsp Brown Sugar

1 1/2 tsp Worcestershire Sauce

Combine ingredients in a baking dish and bake in the oven at 350°

From the desk of.....

WILLIAM HOPE

BAKED BEANS

9 pieces of Bacon

1 ONION

3 Can of Beans

1 tlb spoon of Mustard

1/2 cup of catsup

3 tlb spoons of brown sugar

1 1/2 tea spoons of w/s

350°



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Brenda's Baking Powder Biscuits

Ingredients:

2 Cups All Purpose Flour
3 tsp Baking Powder
1 tsp Salt
6-7 tbsp Shortening
3/4-Cup Buttermilk

Preheat oven to 450°- Grease Pan

Sift Dry ingredients. Drop in shortening. Use pastry Blender. Put 1/2 cup of milk in well of mixture. Mix with forks. Add more milk to make dough light, which clings to fork in a ball. Stir little. Flour cabinet. Pat dough out. Cut out biscuits.

Butter.

Directions from Recipe #2

1. Heat oven to 450°. Grease baking pan.
2. Measure first 3 ingredients into flour sifter, set in bowl, sift.
3. Drop in shortening. Cut it in with 2 knives, one in each hand, working them back and forth in crisscross fashion, until mixture looks like coarse corn meal, or use a pastry blender.
4. Make a small center of mixture; pour in 1/2 cup of milk. Mix quickly and lightly with fork. Then add enough milk to make dough light and soft but not sticky, which clings to fork in a ball. Stir little to avoid making biscuits tough.
5. Rub a little flour into pastry board or pastry cloth covered board. Turn dough onto it; sprinkle with a little flour. With lightly floured hands, gently knead it this way:

Pick up side of dough farthest from you, fold it over towards

You, press palms down on fold, pushing it away lightly. Turn dough around part way; repeat process 7 times, kneading very gently to avoid toughness.

6. Lightly pat out dough with floured hand, or roll lightly with floured rolling pin to 1/4" thickness, for thin, crusty biscuits, roll 1/2" to 3/4" thick for higher biscuits.
7. Cut out with 2" biscuit cutter. Place 1" apart. Brush tops of biscuits with butter. Bake for 12-15 minutes.

Makes 19 2" biscuits

Baking Powder Biscuits

2 cups sifted all-purpose flour
3 tsp. baking powder
1 tsp. salt

6-7 tbsp. shortening
about $\frac{2}{3}$ - $\frac{3}{4}$ cup milk

1. Heat oven to 450° . Measure baking powder.

2. Measure first 3 ingredients into flour sifter, set in bowl. Sift.

3. Drop in shortening. Cut it in with 2 knives, one in each hand, working them back & forth in crisscross fashion, until mixture looks like coarse corn meal. Or use a pastry blender.

4. Make a small center of mixture, pan in $\frac{1}{2}$ c. milk. Mix quickly & lightly with fork. Then add enough more milk to make a dough light, soft, but not sticky, which clings to fork in a ball. Stir little, to avoid making biscuits tough.

5. Rub a little flour into pastry board or pastry cloth covered

board. Turn dough onto it; sprinkle with a little flour. With lightly floured hands, gently knead it this way.

Pick up side of dough farthest from you. Fold it over towards you; press palms down on fold, pushing it away lightly. Turn dough around 170 degrees; repeat process 7 times, kneading very gently to avoid toughness.

6. Lightly pat out dough with floured hand, or roll lightly with floured rolling pin to $\frac{1}{4}$ " thickness, for thin, crusty biscuits. Roll $\frac{1}{2}$ to $\frac{3}{4}$ thick for higher biscuits.

7. Cut out with 2" biscuit cutter.

Place 1" apart.

Brush tops of biscuits with top milk.

Bake in hot oven 450° 12-15 min.
Makes 19 2" biscuits.

Nanny's Banana Pudding

Ingredients:

1/2-cup flour

1-cup sugar

1/2 tsp salt

3 cups Scalded Milk

3 egg yolks

4 tbsp butter

1/2 tsp Vanilla

Mix all ingredients together. Add bananas and vanilla wafers when thickened.

Banana Pudding

Nanny's

1/2 #c. flour

1c. sugar

1/2 tsp. salt

3c. Scalded milk

3 egg yolks

4 tbs. butter

1/2 tsp. vanilla

Add bananas + cookies
when thickened.

Brenda's Cheese Ball

Ingredients:

- 1 – 8 oz Package of Cream Cheese
- 3/4 Cup or 4 oz Blue Cheese
- 1 Cup or 4 oz Shredded Sharp Cheese (or Mild Cheese)
- 1/4 Cups Onion – Grated
- 1 tbsp Worcestershire Sauce

Cheese should be at room temperature. Add onion – beat at low to blend, then beat at medium until light. Cover and chill 8 hours. Should be one large ball, roll in nuts and cover and chill again.

Cheese Ball

1 8oz cream cheese

$\frac{3}{4}$ cup + 4oz blue cheese

1 cup shredded sharp cheddar
4oz mild cheese

$\frac{1}{4}$ cup onion grated

1 tbs W sauce

Cheese room temp
add onion heat at low to
blend - then medium till
light.

Corn + chile 8 lbs
one large ball
roll in nuts
(corn-chile)

2-1/2 oz can tomatoes
milk
onions

Brenda's Chicken Doritos Casserole

Ingredients:

- 1 Chicken or 4 Chicken breasts
- 1 can Cream of Mushroom Soup
- 1 can Cream of Chicken Soup
- 1 can Rotel Tomatoes – Diced
- 1 Large Onion
- Medium Size bag of Doritos – Crushed
- 2 Cups of Chicken Broth
- 1 Chunk of American cheese – Shredded

Boil chicken – skin – de-bone and chop

Chop onions – Sauté in water until soft

Mix all ingredients (except cheese) together in a bowl. Crush Doritos and put in pan – then top with a layer of the chicken mixture – layer that with Doritos – and add another layer of mixture. Top with cheese. Cook at 300° for 20 minutes or so, until cheese has completely melted.

Chicken Dorito Casserole

tomato
lettuce
400

* 1 Chicken or 4 chicken breasts

1 c. cream of mushroom

* 1 c. cream of chicken

1 c. Rotel tomatoes - diced

1 large onion

Med. size bag of Doritos - crushed
2 cups chicken broth

1 chunk of am. cheese - shredded

2 small
lettuce

Boil chicken - skin - debone + chop.

Cook onions in water soft.

Mix all ingredients (except cheese)
together in bowl. Crush Doritos

+ put in pan - layer of mixture -

doritos - layer of mixture. Top

with cheese. Cook at 300° -

20 minutes or so, until melted.

0.1 05.6 per
179E-626
lunary

Brenda's Chocolate Cheesecake Deluxe

Ingredients:

3 tbsp butter or margarine
1 cup Graham cracker crumbs
3 tbsp sugar
1 – 8 oz package Cream Cheese (softened to room temperature)
1 – 14 oz can Eagle Brand Sweetened Condensed Milk
1/3 cup Chocolate Syrup
1 tsp Vanilla extract
1 small box whipping cream
1 Hershey bar
1/2 cup chopped pecans

Preheat oven to 375°. In small saucepan, melt butter; stir in crumbs and sugar. Pat crumbs firmly on bottom of 8 inch round baking pan. In small mixing bowl, beat cream cheese until fluffy. Stir in sweetened condensed milk, chocolate syrup and vanilla. Turn into prepared pan. Bake 25 minutes. Cool thoroughly (cool in fridge overnight or for a few hours at least before adding topping) before adding whipped topping. Beat whipping cream for 3-4 minutes and add 3 Tbsp sugar – beat 1 minute, add 1 tsp vanilla. Stir Refrigerate for at least 2 hours.

Makes 9 Servings

Tip:

To help ease slices out – dip pan HALF WAY into warm water in sink (about 1/2 inch) for 10-15 seconds then slice.

Chocolate Cheesecake Deluxe

3 tbsp. butter or margarine
 1 cup graham cracker crumbs
 3 tbsp. Sugar
 1 (8-ounce) package cream cheese (softened) ^{room temp.}
 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
 1/3 cup chocolate syrup
 1 teaspoon vanilla extract
 1 small box whipping cream
 1 Hershey Bar

add:
 1/2 cup
 chopped
 pecans

Preheat oven to 375°. In small saucepan, melt butter; stir in crumbs + sugar. ~~Reserve 2 tbsp. for garnish~~; pat crumbs firmly on bottom of 8-inch

Square baking pan. In small mixer bowl, beat cream cheese until fluffy. Stir in sweetened condensed milk, chocolate syrup + vanilla. Turn into prepared pan. Bake 25 minutes. Cool thoroughly before adding whipped topping. Beat whipping cream for 3 min + add 3 tbsp. sugar - beat 1 min; add 1 tsp. vanilla. Stir. Pour onto pie. Add choc. bar shavings + pecans. Refrigerate for @ least 2 hrs. Makes 9 servings.

Tip: To assist in removing cake from pan, line bottom + sides with heavy duty foil, leaving about 1/2 inch over rim. Once cake is thoroughly cooled, carefully lift edges of foil to remove cheesecake.

Tip: To help ease slices out - Dip pan half way into warm water in sink. (about 1/2 inch) for 10-15 seconds. Then slice.

cool in
 frig - overnight
 in a few hrs.
 @ least, before
 adding topping

Coca Cola Salad

Ingredients:

8 oz Crushed pineapple
2 --8 oz Bottles of Coca Cola
1 – 8 oz package Cream Cheese
1 Can Dark Bing Cherries
1 Large Box Cherry Jello
Chopped Pecans

Heat pineapple and cherry juices. Add Jello and stir to dissolve.
Cool and add Coca Cola. Cut cherries in half. Add fruit & nuts.
Chip cream cheese. Stir together and chill.

ARKANSAS DENTAL



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Coca Cola Salad

8oz. crushed pineapple
2-8oz. bottles coke (chilled)
1 8oz. philly cream cheese
1 can Bing dark cherries
1 large cherry jello
pecans chopped

Heat pineapple + cherry juices
Add jello (powder) + stir to dissolve.

Cool + add Cokes
Cut cherries in half
Add fruit + nuts

Chop cream cheese
Stir together + chill

Cocktail Sauce

1 tsp salt
1/4 tsp chopped parsley
1 tsp chopped chives
1 tsp melted butter
2 tbsp vinegar
1/4 tsp Tabasco sauce
1 tsp Worcestershire Sauce
1 tsp Horse Radish
1/2-cup Ketchup

Combine all ingredients-cool in fridge

Cocktail Sauce.

1 tsp salt	$\frac{1}{4}$ tsp tabasco sauce
$\frac{1}{4}$ tsp chopped parsley	1 tsp ketchup
1 tsp chives	1 tsp horseradish
1 tsp melted butter	$\frac{1}{2}$ cup catsup.
2 tbs vinegar	

Nanny's Coconut Cream Pie

Ingredients:

1/4-cup flour

1/2-cup sugar

1/4 tsp salt

1 1/2 cups scalded milk

2 eggs, separated (yolks) – add 1 Tbsp water after you beat

2 tbsp butter

1/2 tsp vanilla and 1/4-1/2 tsp coconut flavoring

6 tbsp sugar

Baked 8-inch pie shell

Bake pie shell first according to directions.

Mix flour, 1/2-cup sugar and salt in top of double boiler (or thick, heavy pan); add scalded milk to separate pan on low and stir well. Cook over direct heat until thick and smooth, stirring constantly. Add coconut over low heat. Beat egg yolks well and strain (can add water or milk – 1 Tbsp.) to thin to make straining easier. Dip 2 Tbsp of mixture out and add to eggs. Pour back into original mixture. Cook 1-2 minutes. Remove from heat – add butter and vanilla.

Pour filling into baked pie shell and spread meringue over filling so as to touch the edges of the crust all around. Add coconut on top of meringue. Place in oven at 350° and brown. Cool and serve.

Coconut Cream Pie

- 1/4 c. flour
- 1/2 c. sugar
- 1/4 tsp. salt
- 1 1/2 cups scalded milk
- 2 ~~eggs~~ eggs, separated (yolks) - add 1 Tbsp water ^{often you beat}
- 2 Tbsp. butter
- 1/2 tsp. vanilla + 1/4 to 1/2 tsp. coconut flavoring
- 6 Tbsp. sugar

Baked 8-inch pie shell.
~~Bake pie shell first. (According to directions) Pittsburg~~

Mix flour, 1/2 cup sugar + salt
in top of double boiler (or thick heavy pan);
add scalded milk + stir well. Cook over

direct heat until thick + smooth, stirring
constantly. Beat egg yolks well. +

strain (can add water or milk - 1 Tbsp) to

thin to make straining easier. Dip 2 Tbsp.

of ~~the~~ mixture out + add to eggs. Pour ^{cook 1-2 min}
back into ~~straining~~ ^{orig.} mixture. Remove

from heat - add butter + vanilla. ~~Let cool.~~

~~Beat egg whites until~~

Pour filling into baked pie shell

+ spread ~~straining~~ meringue over filling;

so as to touch the edges of the crust all

around. Place in oven 350° + brown.
Cool.

add amt of
dew top of
or meringue

Meringue

- 3 egg whites
- 1/8 tsp. salt
- 6 Tbsp. sugar

Beat egg whites with salt until

stiff enough to form soft peaks

Now add sugar gradually 1 Tbsp.
at a time, beating well.

Spread on pie.

Bake 350° 12-15 min. on

until golden brown.

Mother Pat's Cranberry Sauce

Ingredients:

- 4 Cups of Cranberries (2 packages)
- 3 Oranges
- 2 Cups of Sugar
- 1 Small crushed Pineapple
- 1 Cup Seedless Peeled Grapes
- 1-Cup Pecans
- 1 Small box Cherry Jello

Grind Oranges and Cranberries

Add grated rind of 1 orange (rest of oranges use)

Add 2 cups of sugar – stir well and let stand overnight

Mix 1 small box of Cherry jello mix with 1 cup of hot water – let cool.

Mix all ingredients together

Cranberry Sauce

1 cup of cranb 2 ply
3 oranges

grind oranges
cranberries

add grate rind of 1 orange

rest of oranges use

2 cups sugar

Stir well stand overnight

1 Small crushed pineapple

1 c. seedless ^{red} grapes

1 c. pears

mix (1 small ^{box} mix cherry jello with
1 cup hot water let cool
mix all together

Brenda's Deviled Eggs

Ingredients:

6 Hard Boiled Eggs

1 tsp Mustard

¼ tsp Salt

Dash of Pepper

3 Tbsp Mayonnaise or Salad Dressing

½ Tbsp Apple Cider Vinegar

½ Tbsp Worcestershire Sauce

Garnish:

Paprika

Cool hard boiled eggs; shell and halve lengthwise. Carefully lift out yolks and place in a mixing bowl. Mash with a fork and add remaining ingredients, except paprika. Mix until fluffy. Fill egg whites with yolk mixture. Sprinkle with paprika.

Deviled Eggs

6 boiled eggs

1 tsp. mustard

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

Dash of pepper

3 Tbsp. mayo

$\frac{1}{2}$ Tbsp. apple cider vinegar

$\frac{1}{2}$ Worcestershire

paprika

Brenda's 7 Layer Dip

Ingredients:

Refried Beans

Jar of Salsa

Cheese Sauce

Sour Cream

Shredded Cheese

Green Onions – Chopped

Tomatoes – Chopped

Black Olives

Layer each ingredient as listed in a 9 x 13 inch pan.

After layering, dip is ready to be served.

7 layer dip.

- 1 Refried Beans
- 2 salsa
- 3 Cheese sauce
- 4 Sour cream.
- 5 Shredded Cheese
- 6 Green onions (chopped)
- 7 tomatoes (chopped)
- 8 Black olives

Brenda's Mexican Cheese Dip

Ingredients:

1/2 Stick Butter

5 tbsp Flour

1 heaping tsp Paprika

1/4 tsp Ground Mustard

1 tsp Chili Pepper

Cumin Seeds as desired (or 1 tsp)

1 tbsp Ketchup

1 tsp pepper sauce (Jalapeno peppers)

2 cups of milk

1/2 pod Jalapeno Pepper – finely chopped

6 oz grated processed cheese (Velveeta)

1 Bud of Garlic, Finely Chopped

Melt 1/2 stick of Butter and add 5 Tbsp of flour.

Cook over low heat for 1 minute

Add 1 heaping tsp paprika, 1/4 tsp ground mustard, 1 tsp chili pepper, cumin seeds, 1 Tbsp ketchup, and 1 tsp pepper sauce.

Mix well then add the remaining ingredients.

Cook mixture over low heat until thick, stirring constantly to avoid lumping. More jalapeno pepper and sauce may be added to make a hotter dip.

Single
recipe

Marshall
Horse

Mexican Cheese Dip

Double

1/2 stick melted butter
5 tbs. flour

cook over low heat for 1 minute.

Add:

- 1 heaping teaspoon paprika
- 1/4 tsp. ground mustard
- 1 tsp. chili pepper
- Cumin seeds as desired (1 tsp) 1 tsp. is enough
- 1 tbs. ketchup
- 1 tsp. pepper sauce (Jalapeno peppers)

Mix well. Then add:

- 2 cups milk
- 1/2 pod Jalapeno pepper - finely chopped
- 6 oz. grated, processed cheese (Velveeta)
- 1 bud garlic, finely chopped

Cook mixture over low heat until thick, stirring constantly to avoid lumping. More jalapeno pepper + sauce may be added to make a hotter dip.

Nanny's Dressing

Cornbread

Rolls

Onion

Beat eggs and strain

Stick butter

Chicken noodles

Cream of chicken

Celery

Salt, pepper, sage

Broth and drippings

chicken

can bread

rolls

onion

beat eggs + strain

stick butter

ch. noodle

cr. of chicken

celery

Salt, pepper, sage

broth + drippings

Mom's

Dressing

Brenda's Enchiladas

Brown meat and onion in pan

Drain fat

Cook tortillas

Heat sauce, dip & tortillas

Make a layer of tortilla's, sauce and dip then layer that with meat and onions and repeat.

Add extra sauce on top and cover with aluminum foil.

Enchiladas

Brown meat + onion, +
Drain fat. While cooking

Cook tortillas. Heat

Sauce + dip tortillas.

Put in pan. Layer

of meat + cheese onion.

More tortillas + layered

Extra sauce.

Alum foil on top.



Brenda's Fruit Salad

1 Big Can Fruit Cocktail
Bananas
Apples
Mandarin Oranges
Cool Whip
1 Cup peeled Grapes
Cranberries

Glazed Cinnamon Pecans

Ingredients:

1 lb. Pecan halves
1 stick butter
1 cup Brown Sugar
1 1/2 tbsp Cinnamon

Place butter in 1 1/2 quart casserole dish

Place in microwave about 1 minute until it is hot

Stir in Cinnamon and Brown Sugar

Place back in microwave for 2 minutes or when it's bubbly hot,
take out stir in pecans and make sure they are well coated-put
back in microwave for 3-5 minutes until bubbly hot then spread on
wax paper or cookie sheet very thin until cook

Break apart

Glazed Cinnamon Pecans

1 lb. Pecan halves
1 Stick Butter
1 Cup Brown Sugar
1½ ~~cup~~ tbs Cinnamon

Place Butter in 1½ qt. casserole dish
Place in microwave about 1 min till
Hot. Then stir in Cinnamon + B. Sugar
Place back in microwave for 2 min. or
Bubbly hot take out stir in pecans make
sure they are well coated - put back in
microwave for 3 to 5 min till Bubbly hot
then spread on Wax paper or cookie sheet
Very thin till cool. Break apart

Brenda's Gumbo

Ingredients:

3 Large Boneless Skinless Chicken Breast Halves
Salt & Pepper
¼ Cup Vegetable Oil
1 pound Smoked Sausage, cut into ¼" slices
12 Cup All-Purpose Flour
5 Tbsp Margarine
1 Large Onion
8 Cloves Garlic Minced
1 Green Bell Pepper Seeded and Chopped
3 Stalks Celery Chopped
¼ Cup Worcestershire Sauce
¼ Bunch Flat Leaf Parsley, Stems & Leaves Coarsely Chopped
4 Cups Hot Water
5 Beef Bullion Cubes
1 (14 oz) can Stewed Tomatoes with Juice
2 Cups Frozen Sliced okra
4 Green Onions, sliced, white and green parts
½ Pound small Shrimp, peeled, deveined and cooked

Season the chicken with salt & pepper. Heat the oil in a heavy bottomed Dutch oven over medium-high heat. Cook the chicken until browned on both sides and remove. Add the sausage and cook until browned, then remove. Sprinkle the flour over the oil, add 2 tablespoons of margarine and cook over medium heat, stirring constantly, until brown, about 10 minutes. Let the roux cool.

Return the Dutch oven to low heat and melt the remaining 3 tablespoons of margarine. Add the onion, garlic, green pepper and celery and cook for 10 minutes. Add Worcestershire sauce, salt and pepper, to taste and the ¼ bunch of parsley. Cook, while stirring frequently, for 10 minutes. Add 4 cups of hot water and bullion cubes, whisking constantly. Add the chicken and sausage. Bring to a boil, then reduce the heat, cover and simmer for 45 minutes. Add tomatoes and okra. Cover and simmer for 1 hour. Just before serving add the green onions, shrimp and chopped parsley.

Gumbo

Recipe courtesy Paula Deen

See this recipe on air Sunday Dec. 25 at 7
ET/PT.



Recipe Summary

Difficulty: Medium

Prep Time: 15 minutes

Cook Time: 2 hours 25 minutes

Yield: 8 to 10 servings

User Rating: ★★★★★

3 large boneless skinless chicken breast halves

Salt and pepper

1/4 cup vegetable oil

1 pound smoked sausage, cut into 1/4-inch slices

1/2 cup all-purpose flour

5 tablespoons margarine

1 large onion, chopped

8 cloves garlic minced

1 green bell pepper, seeded and chopped

3 stalks celery chopped

1/4 cup Worcestershire sauce

1/4 bunch flat leaf parsley, stems and leaves, coarsely chopped, plus chopped leaves for garnish

4 cups hot water

5 beef bouillon cubes

1 (14-ounce can) stewed tomatoes with juice

2 cups frozen sliced okra

4 green onions, sliced, white and green parts

1/2 pound small shrimp, peeled, deveined and cooked

Season the chicken with salt and pepper. Heat the oil in a heavy bottomed Dutch oven over medium-high heat. Cook the chicken until browned on both sides and remove. Add the sausage and cook until browned, then remove. Sprinkle the flour over the oil, add 2 tablespoons of margarine and cook over medium heat, stirring constantly, until brown, about 10 minutes. Let the roux cool.

Return the Dutch oven to low heat and melt the remaining 3 tablespoons margarine. Add the onion, garlic, green pepper and celery and cook for 10 minutes. Add Worcestershire sauce, salt and pepper, to taste and the 1/4 bunch parsley. Cook, while stirring frequently, for 10 minutes. Add 4 cups hot water and bouillon cubes, whisking constantly. Add the chicken and sausage. Bring to a boil, then reduce the heat, cover, and simmer for 45 minutes. Add tomatoes and okra. Cover and simmer for 1 hour. Just before serving add the green onions, shrimp and chopped parsley.

Episode#: PA0506

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Mamaw's Karo Pecan Pie

Ingredients:

1/2 cup Sugar

1 tbsp Butter

1 tbsp Flour

Cream the above together

3 eggs beaten

1 tsp Vanilla

1 cup Karo Syrup

1/8 tsp salt

1/2 cup Pecans

Stir together

Bake in a pie pan at 400° for 10 minutes

Bake at 375° for 30 minutes or until custard cracks.

Maw-Maw – (Mary Hope) Mother of Bill Hope, Sr.; Father of Bill Hope, Jr.

Karo Pecan Pie

$\frac{1}{2}$ cup sugar

1 tb up butter

1 tb flour

cream

3 eggs beaten

1 tsp vanilla

1 cup Karo

$\frac{1}{8}$ tsp salt

$\frac{1}{2}$ cup nuts - pecans

400-10 min

375-30 min

or
till custard
cracks

Luau Refresher

Ingredients:

5 3/4 cups (46 oz. Can) Pineapple juice, chilled
1 1/2 cups (12oz. can) Frozen Orange Juice Concentrate, thawed
1 1/2 cups (12oz. can) Frozen Lemonade Concentrate, thawed
1 1/2 cups (12oz. can) Frozen Limeade, thawed
1 1/2 cups Cold Water
4 cups (1qt.) Chilled, carbonated water, ginger ale or lemon-lime carbonated beverage

In punch bowl or other large 5-quart container, combine all ingredients except carbonated beverage. Mix well. Just before serving, add carbonated beverage and ice cubes, mixing well.

Makes 31 (1/2 cup) servings

Tip:

Rum, Vodka, Gin, or Dry Sherry may be added for a liquor punch, using about 1/2 to 1 cup.

To make ahead:

Prepare punch except for adding carbonated beverage and ice cubes. Use any jar or container that can be covered and refrigerated. Just before serving, pour desired amount into punch bowl and add chilled carbonated beverage and ice cubes.

Brenda's Basic Meatloaf

Ingredients:

1 ½ lb. Ground Chuck
½ cup Ketchup
2/3 cup Old Fashioned Oatmeal
½ tsp Salt
¼ tsp Pepper
1 Egg (beaten in a cup)

Garnish:

1 Bell Pepper sliced & seeded

Preheat oven to 350 degrees. In a large mixing bowl, combine the first 6 ingredients. Mix well. (Use your hands to mix well if needed.) Place in pan; shape or press into loaf. (Press firmly.) Pour ½ to 2/3 cup Ketchup over top and place sliced bell peppers on top of meatloaf before baking.

Bake for 1 hour and let stand a few minutes to set. Garnish:

meatloaf

#1

350° 1 Hr.

1 1/2 lbs. meat

1 cup tom. juice

3/4 c. oats

1 egg - beater

1/4 c. ch. onion

1/4 tsp pepper

1/2 tsp salt

Brenda's Minestrone

Ingredients:

- 1 Quart (4 cups) Water
- 2-3 lbs Beef Shank
- 1-2 lbs Marrow Beef Bones
(2 or 3 Bones—optional)
- 1 Medium Onion Diced
- 2 Carrots, Diced
- 2 Stalks Celery with tops sliced
- 10 oz pkg Frozen Vegetables
- 2 Tsp Salt
- 1 Zucchini, Sliced
- 1 Cup Shredded Cabbage
- 1 Tbsp Dried Basil
- 1 Clove garlic, Minced
- ½ Cup Vermicelli or a 1 lb can Garbanzo Beans
- 1 Tsp Oregano

Prepare the stock a day in advance: Place water, beef shank and marrow bones in cooker. Cover and cook overnight (8-12 hrs) on low. Remove meat and bones from liquid. Cool. Scoop marrow from bones and return lean meat to stock.(Can be done in advance and refrigerated.)

Add all remaining ingredients to 2 cups stock in cooker. Cover and cook on high one hour, then on low 6-8 hours. (High 4 hrs)
Ladle into bowls and sprinkle with Parmesan Cheese. Serve with crusty French bread.

MINISTRONE

- | | |
|---|---|
| 1 quart (4 cups) water | 10-ounce package frozen vegetables |
| 2-3 pounds beef shank | 2 teaspoons salt |
| 1-2 pounds marrow beef bones
(2 or 3 bones—optional) | 1 zucchini, sliced |
| 1 medium onion, diced | 1 cup shredded cabbage |
| 2 carrots, diced | 1 tablespoon dried basil |
| 2 stalks celery with tops, sliced | 1 clove garlic, minced |
| 1 cup diced leeks (optional) | $\frac{1}{2}$ cup vermicelli or a 1-pound
can garbanzo beans |
| 1 large can tomatoes (1-pound) | 1 teaspoon oregano |

Prepare the stock a day in advance: place water, beef shank and marrow bones in COOKER. Cover and cook overnight (8 to 12 hours) on Low. Remove meat and bones from liquid. Cool. Scoop marrow from bones and return lean meat to stock. (Can be done in advance and refrigerated).

Add all remaining ingredients to 2 cups stock in COOKER. Cover and cook on High 1 hour then on Low 6 to 8 hours. (High: 4 hours.) Ladle into bowls and sprinkle with Parmesan cheese. Serve with crusty French bread.

Napa Valley Salad

Ingredients:

- 1 Bag of Cole Slaw
- 3 Green Onions Chopped
- 1/2 Cup Slivered Almonds
- 1 Package Ramen Noodles
- 1/2 Stick of Butter

Dressing:

- 1/2 cup Sugar
- 1/2 Cup White Vinegar
- 1/2-Cup Olive Oil

Melt Butter in Skillet

Add almonds and noodles (crumbled)

Cook over low/med heat until brown; cool then combine with onion and Cole slaw.

Top with Dressing and serve

Napa Valley Salad

1 bag cole slaw

3 green onions - chopped

1/2 cup slivered almonds

1 pkg. Ramen noodles (DO NOT USE Flavor packet)

1/2 stick butter

Dressing:

1/2 c. sugar

1/2 c. white vinegar

1/2 c. olive oil

melt butter in skillet. Add almonds + noodles (crumbled). Cook over low/med heat til brown. Cool then combine with onion + coleslaw. Toss dressing in. →

Tip: I make 1 1/2 times the amt. of dressing + extra almonds.

Never Fail Fudge

Ingredients:

2 sticks Butter

5 cups Sugar

1 lb Mini Marshmallows

14 oz Pet Milk

1 package – 18 squares Semi Sweet Chocolate

2 cups Walnuts

Melt butter in big saucepan and add sugar and milk. Bring to a boil and continue boiling for 6 minutes – stirring constantly.

Remove from heat. Add marshmallows, chocolate and nuts. Stir until all are melted. Then beat rapidly for 1 minute with spoon.

Pour into a large buttered pan. Cool for 2 hours.



ARKANSAS Freightways, Inc.

New Fail Fudge

Date:

2 sticks butter

5 cups sugar

1 lb. mini marshmallows

14 oz. Pet milk

1 pk^{8 squares}g. semi-sweet choc.

2 cups. walnuts

Melt butter in big
saucepan add sugar +
milk - bring to boil then
boil for six ~~to~~ minutes,
stirring constantly.

Remove - add marshmallows
choc. + nuts. Stir until
all are melted. Then
beat rapidly for 1 minute

Serving Every Point in Arkansas

With spoon. Pour
into large buttered
pan. Cool for 2 hours.

Nanny's Peach Cobbler

Ingredients:

1 1/2 cup Flour

1 1/2 cup Sugar

1 big can of Peaches and juice

1 stick of butter

1 cup of water

Mix 1 1/2-cup flour, 1 1/2 cup sugar with water until it makes a batter. Melt 1 stick of butter in a pan, pour batter and add fruit and juice. Bake at 400° for 30-40 minutes.

Peach Cobbler

1 1/2 cup flour

Handwritten in red: *Handwritten*

1 1/2 cup sugar

add water

Melt Butter in

pan. Pour batter

+ add fruit +

juice: (Big can fruit)

400

45

400°

30-40
min

EDWIN L. FINNEY
Rt. #3, Box 408
Malvern, AR 72104

Pecan Praline

Ingredients:

2 cups Sugar
1-cup Buttermilk
2 tbsp Light Corn Syrup (White)
2 tbsp Margarine
1/2 tsp Soda
2 cups Pecans
1 tsp Vanilla

In a large heavy saucepan, combine sugar, buttermilk, syrup, melted margarine and baking soda. Cook over medium heat stirring constantly until mixture reaches a boil. (Need a cooking/candy thermometer) Stir until softball stage or 238° on candy thermometer. Remove from heat. Add nuts and vanilla. Beat 2-3 minutes with wooden spoon until mixture begins to lose gloss and all color. Quickly drop tsp size on wax paper to set.

Brenda's Penuche Nuts

Ingredients:

1 cup Brown Sugar – Firm

1/2-cup White Sugar

1/2 cup Lite Sour Cream

2 3/4 cup Pecan halves

1 tsp Vanilla

Cook until sugar dissolves (246°). Remove from heat and add vanilla and nuts. Stir until light sugar coating forms on nuts (approximately 45-60 seconds) – turn onto wax paper. Separate.

Mamaw's Pie Crust

Ingredients:

2 cups flour – sifted – scanty

1/2 tsp salt

1/2-cup oil

1/4-cup milk

Mix flour and salt

Put oil & milk together, mix until smooth

Roll into ball-flatten slightly

Put between 2 pieces of wax paper 12" on damp table, roll out

Mama's Pie Crust

2 c flour sifted - scanty

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. oil

$\frac{1}{4}$ c. milk

mix flour + salt.

Put oil + milk together. mix til smooth.

Roll into Ball. - flatten slightly.

Put between 2 pieces - wax paper 12"
on damp table. Roll out.

Ruthie Jones's Pie Crust

Ingredients:

1 1/3 cup Flour (all purpose)

1 tsp Salt

Mix Flour and salt together in a bowl

1/3 cup Oil

3 tbsp whole cold milk

Put milk & oil together – don't mix

Stir flour mixture & milk mixture together until smooth

Roll into ball – flatten slightly

Put between 2 pieces wax paper 12" on damp table

Roll out

Bake for 8-10 minutes at 475°- unfilled

Pie Crust - Ruthie Jones

1 $\frac{1}{3}$ c. flour (all purpose)

1 tsp. salt

Mix flour + salt.

$\frac{1}{3}$ c. oil

3 TBSP. whole cold milk

~~Put~~ Put milk + oil together - don't mix.

Stir flour mixture + milk mixture together until smooth. Roll into ball - flatten slightly.

Put between 2 pieces wax paper 12" on damp table. Roll out.

8-10 min. @ 475° unfilled

Brenda's Pork Chop Dish

Ingredients:

5 Tbsp Cooking Oil

6 Pork Chops

Potatoes

1 Jar of Sauer Kraut

1 Can Beer

In a skillet, brown pork chops in oil. Peel potatoes and grate on a large grater. Cover the bottom of a 9 X 13 baking dish with the grated potatoes. Place browned pork chops on top of the grated potatoes. Pour Sauer Kraut over the pork chops. And finally, pour the can of beer over the top. Cover with aluminum foil and bake in the oven at 350° for about 1 hour.

Mother Pat's Potato Salad

Ingredients:

5 lbs Potatoes
1 Red Onion
1 Stalk Celery
Mayonnaise
Salt
Pepper
Hard Boiled eggs

Place potatoes in cold water with peeling on – simmer covered until knife goes all the way through the middle. Cool and peel. Cube potatoes, cube red onion. Add 1 stalk of celery, mayonnaise, salt and pepper. Cool and add sliced hard-boiled eggs on top.

Mother
Pot.
Homemade

Potato Salad

5 lbs. potatoes - Place in cold water
with peels on - Simmer ^{covered} until knife
goes all the way through the middle.

Cool + peel. Cube the potatoes. Cube
red onion. Lots of celery - a whole stalk.

Add mayonnaise + salt + pepper.

Cool + add sliced hard boiled eggs
on top.

Grandmother Snyder's Pumpkin Pie

Ingredients:

3/4 cup Brown Sugar – Packed

1 tbsp Flour

1/2 tsp Salt

1 tsp Cinnamon – heaped

Mix above together

1 1/2 cups Pumpkin

1 1/2 cups Pet Milk

3 Eggs

2 tbsp Molasses

Add above to mixture

Bake at 450° for 10 minutes

Bake at 325° for 30 minutes

Unbaked Pie Shell

Grandmother Snyder- mother of “Mother Pat” Chambers, who is
the mother of Ann Hope, who is the mother of Bill Hope, Jr.

Grand Mother Snyder's Pumpkin Pie

$\frac{3}{4}$ cup brown sugar (packed)
1 lb flour
 $\frac{1}{2}$ tsp salt
1 tsp cinnamon (heaped)

} mix

$1\frac{1}{2}$ cups pumpkin
 $1\frac{1}{2}$ cups Pot milk
3 eggs
2 lbs molasses

} add

Bake 450 — 15 minutes
325 — 30 minutes

unbaked pie shell

Mama Crust

2 SHY c flour
 $\frac{1}{2}$ + salt
 $\frac{1}{2}$ c oil
 $\frac{1}{4}$ c milk

Roll Between wax paper

Brenda's Salsa

Ingredients:

3 Tomatoes
3 Green Onions
2 Cans Green Chilies with Juice
1 Can Drained Black Olives
1 1/2 tsp White Vinegar
3 tbsp Olive Oil
Garlic (salt)
Salt & Pepper

Mix all ingredients together and serve with chips.

Salsa

- 3 tomatoes
- 3 Green onions
- 2 cans green chilis w/ juice
- 1 can drained Black Olives
- 1/2 tsp. white vinegar
- 3 +bsp. olive oil
- Garlic, salt & pepper to taste

Serve with Ruffles

Shrimp Dip

1 package Cream Cheese (8oz)
2 tbsp Miracle Whip
1 tsp Worcestershire Sauce
1/2-cup onion (to taste)
1 can Tiny Shrimp

Mix everything together really well but add shrimp last.

Shrimp Dip

- 1 pkg Cream Cheese (8 oz)
- 2 tbsp Miracle Whip
- 1 tsp Worcestershire Sauce
- 1/2 cup Onion (To taste)
- 1 can Jiny Shrimp

Mix everything except shrimp.
Mix in Shrimp last!

Opal Faye's Strawberry Cake

Ingredients:

1 Box Strawberry Jello (small) – Do not add hot water
1 Box Betty Crocker White Cake Mix
1/2 – 1 Cup Wesson Oil
1/2 Cup Strawberries and Juice (frozen)
1/2-cup water
4 Whole beaten eggs

Mix cake mix and DRY jello, add eggs, oil, strawberries, juice and water.

Bake in 3 layers at 350°.

Icing:

1 box powdered sugar
1/2-cup margarine (very softened)
1/2-cup strawberries and juice

Mix powdered sugar and margarine first then add strawberries.
Pour over cool cake and cool in fridge.

Opal Fay's

Charlie Ranney

Strawberry Cake

1 box strawb. jello (small)

1 box Betty Crocker white mix ^{cap}

1/2 - 1 c. Wesson oil

1/2 c. strawberry + juice (frozen)

1/2 c. water

4 whole beaten eggs

Mix cake mix + ^{DRY} jello, add eggs + oil, strawberries, juice, + water.

Bake ⁱⁿ 3 layers 350°.

Icing:

1/2 1 box powdered sugar

1/2 c. margarine ^{very} (softened)

1/2 c. strawberries + juice

Mix first

then add straw.

Pour over ^{cool} ~~water~~ cake + cool.

8:00

Brenda's Sugared Walnuts

Ingredients:

1 Cup Brown Sugar firmly packed

1/4 tsp Salt

1/4 tsp Cinnamon

1 tbsp Grated Orange Rind

6 tbsp Milk

1 tsp Vanilla

2 1/4 cups Walnut Halves

Combine 1st 5 ingredients; cook stirring to 236° a softball stage. Remove from heat and add vanilla and nuts. Stir until sugary, turn at once onto wax paper. Separate nuts.

Daddy Mark's Vegetable Soup

Ingredients:

Salt & Pepper

2 – 16 oz Cans of Tomatoes

Roast or Ham

2 Onions

Add Water – Fill Pot

Cook until meat is tender at slow boil – (about 1 1/2 hours)

Add 16 oz bag Mixed Veggies, 1/2 package okra, 1/4 package of kernel corn.

Cook approximately 45 minutes and add potatoes – cook another 30 minutes or so.

Daddy's
Mark's
Chambers

Veg. Soup

Salt + pepper ✓

16oz - 2 cans tomatoes ✓
meat or ham ✓

2 onions ✓

Add water - pot full

Cook until meat is tender at slow
boil. (about 1 1/2 hrs).

Add 16oz. bag mixed veg. + 1/2 pkg. okra
+ 1/4 pkg. of kernel corn. Cook approx. 45 min
+ add potatoes cook another 30 min or so.

① - Boil all
together first
then add veg.

White Sauce

(Makes 1 Cup)

Ingredients:

2 tbsp Butter
2 tbsp Flour – Plain
Spec Pepper
1/2 tsp Salt
Dash Paprika
1-Cup Milk
1 Cup of 1/2 & 1/2
Fresh Parmesan Cheese

Melt Butter and add flour, pepper, salt, paprika and stir. Cook flour a little bit, add milk slowly, and cook stirring constantly. Add 1 tsp of Worcestershire Sauce and 1/2 cup cooked shrimp.