



Recipe: Jaco Soup

From: M.L.

Makes: _____

Brown 1# ground beef
minced onion
(Drain if needed)

Add 1 can whole kernel corn (w. liquid)

1 can black beans - drained + rinsed

1 can diced tomatoes (w basil + oregano)

1/2 pkg. taco seasoning.

Thip. Add tomato juice to desired thickness.



Recipe: Broccoli Casserole

From: Susan

Makes: _____

- 1 stick butter or margarine
- 2 boxes frozen chopped broccoli
- $\frac{3}{4}$ column of Ritz crackers
- 1 8 oz Velveeta

Cook broccoli - drain. Immediately add $\frac{1}{2}$ stick butter + Velveeta into casserole dish. Cook until melted. Add remaining $\frac{1}{2}$ stick butter (melted) to Ritz crackers. Mix. Layer on top.

350° 25 to 30 min

Traditional Holiday Fudge

- 2 tbsp. butter
- $\frac{2}{3}$ cup undiluted evaporated milk
- $1\frac{1}{2}$ cups granulated sugar
- $\frac{1}{4}$ tsp. salt
- 2 cups miniature marshmallows
- $1\frac{1}{2}$ cups semi-sweet chocolate morsels
- $\frac{1}{2}$ cup chopped walnuts
- 1 tsp. vanilla extract

Combine butter, evaporated milk, sugar and salt in medium, heavy saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 4-5 minutes, stirring constantly. Remove from heat.

Stir in marshmallows, morsels, walnuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 8" square baking pan. Sprinkle with additional walnuts if desired. Chill until firm.



Combine first
5 ingredients in
elec. skillet - 280°
Bring to boil - stir
4 min. Turn off
heat. Add marsh
mallows
and mix.
Then add
chips & nuts.
Mix until chips
are melted.

Pour into greased 8x8 pan. Cool to firm.

Campbell's®

One Dish Chicken & Rice Bake

Prep Time: 5 min. Cook Time: 45 min.

1 can (10 3/4 oz.) Campbell's® 98% Fat Free Cream of Mushroom Soup
1 cup water*
3/4 cup uncooked regular white rice

1/4 tsp. paprika
1/4 tsp. pepper
4 skinless, boneless chicken breast halves

1. In 2-qt. shallow baking dish mix soup, water, rice, paprika and pepper. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. **Cover.**
2. Bake at 375°F. ^{45 min.} 45 min. or until chicken and rice are done. Serves 4.

* For creamier rice, increase water to ^{1 1/4 cups} 1 1/3 cups.

CARIBBEAN PUNCH

- 3 cups water
- 1 to 1½ cups sugar
- 1 (12-ounce) can frozen orange juice concentrate, thawed and undiluted
- 1 (6-ounce) can frozen lemonade concentrate, thawed and undiluted
- ½ cup pineapple juice
- 1½ cups mashed ripe banana (about 3 medium)
- 2 cups light-colored rum (optional)
- 3 (12-ounce) cans ginger ale

• **Combine** water and sugar in a saucepan; bring to a boil, stirring until sugar dissolves. Set sugar mixture aside.

• **Combine** orange juice concentrate and next 3 ingredients in container of an electric blender; process until smooth, stopping once to scrape down sides.

• **Combine** sugar mixture and orange juice mixture in a large plastic container. Add rum, if desired, and ginger ale, stirring well. Cover and freeze.

• **Remove** from freezer and let stand at room temperature 30 minutes before serving. **Yield:** about 3½ quarts.

*Joy L. Garcia
Bartlett, Tennessee*

CHEESE WAFERS

- ½ cup butter or margarine, softened
- 1½ cups (6 ounces) shredded sharp Cheddar cheese
- 1 cup all-purpose flour
- Dash of salt
- Dash of paprika
- 1½ cups cornflakes cereal, crushed
- ½ cup finely chopped almonds

• **Position** knife blade in food processor add butter and cheese. Process until blend. Add flour, salt, and paprika; process until mixture forms a ball, stopping often to scrape down sides. Add crushed cereal and almonds; pulse 4 times.

• **Shape** dough into ½-inch balls. Place about 2 inches apart on ungreased baking sheets. Flatten each ball in a crisscross pattern with a fork dipped in flour.

• **Bake** at 350° for 15 minutes or until browned. Remove to wire racks to cool. 4½ dozen.

*Valerie Str
Norfolk, VA*

BLACKENED 'N' PEPPERED STEAK

This recipe generates plenty of pepper-smoke, so you may want to cook outdoors. Seared the steaks in an iron skillet over a propane cooker (like one used for a fish grill; you can purchase one at a hardware store) or you can also prepare the steaks with the fan on in a well-ventilated kitchen.

- 4 (1½-inch-thick) New York strip steaks
- ¾ cup whole black peppercorns, crushed
- ¼ cup olive oil
- ¼ cup butter or margarine
- 1 cup chopped green onions
- 3 cups dry red wine
- 1 (3½-ounce) jar capers, drained

• **Trim** all visible fat from steaks; cut steaks in half crosswise. Dredge in peppercorns, coating all sides of steaks. Set aside.

• **Pour** olive oil in a large cast-iron skillet; place on burner of a propane cooker. Heat until hot, following manufacturer's instructions. Brown steaks on each edge in skillet for 2 minutes on each side or until meat thermometer inserted in steak registers 160° (medium rare). Remove steaks to serving plate, and



PESTO-SPICED NUTS

MEAT LOAF BALLS

Wanda Clark

1 lb. hamburger
1 beaten egg
1 tsp. salt
1/4 c. milk
1/3 c. catsup

1 1/4 c. cracker crumbs
1 tsp. Worcestershire sauce
1/4 tsp. poultry seasoning
1 tsp. onion powder
3 - 4 cans biscuits

Thoroughly mix all ingredients, except hamburger and biscuits. Add hamburger and mix again. Roll into tiny balls and wrap half of a biscuit dough around each meat ball. Bake at 350° for 30 minutes.

SPINACH BALLS

Hedy Kirschner

3# box
2 - 10 oz. pkg. frozen spinach,
cooked, drained well
BC 2 c. herb seasoned stuffing mix
105 2 large onions, chopped
12-13 5 eggs, beaten

3/4 c. melted butter *3 1/2 c less 2T*
1/2 c. Parmesan cheese *2 1/2 1/4 c.*
1 Tbsp. garlic salt *2 1/2 T.*
1 tsp. black pepper *2 1/2 tsp.*
1/2 Tbsp. thyme *2 1/4 T.*
3 1/4 T. Herb + Garlic Blend instead of

Mix all ingredients. Roll in small balls. Bake on cookie sheet in 350° oven for about 20 minutes. Can be made ahead and frozen. About 70 balls. *103*

CRAB/SHRIMP LOUIS

Sandy Combs

1/2 c. mayonnaise *2C*
1/2 c. sour cream *2C*
2 Tbsp. chili sauce *1/2C*
2 Tbsp. salad oil *1/2C*
1 Tbsp. vinegar *1/4C*
1 Tbsp. horseradish *1/4*

1 Tbsp. lemon juice *1/4*
1 Tbsp. parsley
2 tsp. grated onion
1/2 tsp. salt
4 drops Tabasco

Mix all ingredients. Cover and refrigerate several hours. Shred lettuce onto serving dishes, top with crab or shrimp. Add sauce. Garnish with celery sticks, carrot sticks, olives, tomato wedges and boiled egg wedges.

CRAB MEAT DIP/SPREAD

Dona Trotter

8 oz. pkg. Philadelphia cream
cheese

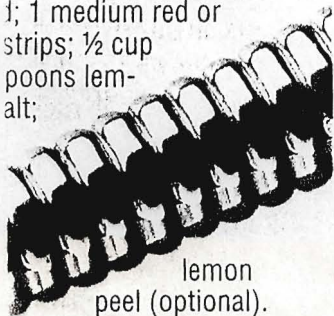
6 oz. can crab meat
12 oz. jar cocktail sauce

Layer above ingredients in order in a 9 inch pie plate. Serve with Triscuit crackers.



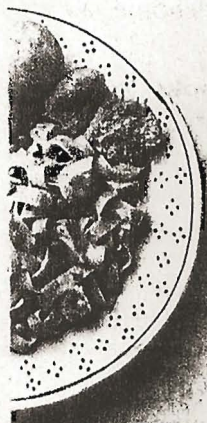
Basil Chicken

1/2 cup olive oil; 4 boneless, skinless chicken halves (about 1 lb.); 1/2 cup fresh basil leaves, cut into strips; 1/2 cup lemon juice; 1/2 cup salt.



lemon peel (optional).

In 12-inch skillet, heat 1/2 cup oil over medium heat and brown chicken; remove and drain. In same skillet, heat 1/2 cup oil over medium heat. Add red or white wine vinegar and salt. Bring to a boil. Reduce heat to low; simmer covered 10 minutes. Stir in basil leaves. Makes about 4 servings.



Tetrazzini Dinner

1/2 cup milk; 1 tablespoon butter; 1/2 cup Lipton Noodles or Tetrazzini; 2 cups chicken or turkey; 1/2 cup

County Fair Recipes

5. Bake in a 325° oven for about 65 minutes or till a toothpick inserted near the center comes out clean. Cool for 10 minutes on a wire rack. Remove from pan; cool thoroughly on a wire rack. Makes 1 loaf.

LORNA'S PUMPKIN FUDGE

This unforgettable fudge from Lorna Brandt of Cherokee, Iowa, was a winner at the Clay County Fair. The pumpkin adds a unique flavor and golden color.

- 3 cups sugar
- 3/4 cup butter
- 1 5 1/2-ounce can evaporated milk (2/3 cup)
- 1/2 cup canned pumpkin
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 12-ounce package (2 cups) butterscotch-flavored pieces
- 1 7-ounce jar marshmallow creme
- 1 cup chopped pecans
- 1 teaspoon vanilla

1. Butter a 13x9x2-inch baking pan.
2. In a heavy 2-quart saucepan, combine sugar, butter, evaporated milk, pumpkin, cinnamon, ginger and nutmeg.
3. Bring mixture to a boil, stirring constantly. Reduce heat. Boil over medium-low heat till mixture registers 234° (soft-ball stage) on a candy thermometer, stirring constantly (should take about 25 minutes).
4. Remove from heat and stir in butterscotch pieces till melted. Add marshmallow creme, nuts and vanilla. Mix till well combined.
5. Pour mixture into prepared pan, spreading evenly. Cool at room temperature. Cut into squares. Wrap tightly and store in refrigerator. Makes 3 1/4 pounds.

MEXICAN CHOCOLATE ICE CREAM

- 6 cups half-and-half or light cream
- 1 16-ounce can chocolate-flavored syrup
- 1 tablespoon vanilla
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon almond extract
- 2 cups whipping cream

1. In a bowl, beat eggs till frothy. Add the sugar and beat till thick.
2. In a Dutch oven, heat half-and-half till almost boiling. Stir 1 cup of the half-and-half into eggs; pour all in saucepan. Cook and stir for 5 minutes till mixture just comes to a boil (watch carefully because mixture will foam).
3. Remove from heat and stir in chocolate-flavored syrup, vanilla, cinnamon and almond extract. Set mixture aside to cool slightly. Cover and chill 6 hours or overnight.
4. Stir in the whipping cream.
5. Freeze in a 4- or 5-quart ice cream freezer according to manufacturer directions. Makes about 3 1/2 quarts.

CARAMEL-PECAN ICE CREAM

The Harms family of Goshen, Indiana, looks forward to the annual Ice Cream Crank-Off at the Elkhart County Fair. This creamy caramel-pecan specialty won them a blue ribbon.

Pecan Clusters, broken in pieces (recipe follows)

- 2 cups half-and-half or light cream
- 3/4 cup purchased caramel ice cream topping
- 1/4 cup packed brown sugar
- 1 1/2 teaspoons vanilla
- 2 cups whipping cream

1. Prepare Pecan Clusters; set aside and cool thoroughly.
2. In a mixing bowl, combine half-and-half, caramel topping, sugar and vanilla. Stir till sugar is dissolved.
3. Stir in whipping cream and all

Abby's famous pecan pie

9-inch unbaked pie crust
1 cup light corn syrup
1 cup firmly packed dark brown
sugar
3 eggs, slightly beaten
1/3 cup butter, melted
1/3 teaspoon salt
1 teaspoon vanilla
1 heaping cup pecan halves

Heat oven to 350 degrees.

In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well. Pour filling into unbaked pie crust; sprinkle with pecan halves.

Bake at 350 degrees for 45 to 50 minutes or until center is set. (Toothpick inserted in center will come out clean when pie is done.) Cool. If crust or pie appears to be getting too brown, cover with foil for the remaining baking time.

You can top with a bit of whipped cream, but even plain, nothing beats this. Serves 8 to 10. Tip: The original recipe said the pie should be baked 45 to 50 minutes in a preheated 350-degree GAS oven. If an electric oven is used, it may be necessary to add 15 to 20 minutes to the baking time. (Begin testing the pie with a toothpick after 45 minutes.)