

BUTTERSCOTCH SAUCE

1/2 cup gran. sugar
1/2 cup brown sugar
3 tbsp Karo
1/2 cup cold water

Cook to 260°, or brittle in cold water.

Add:

2 tbsp butter
1/3 cup hot water
1/2 tsp vanilla and let boil again, to consistency
desired.

PUMPKIN PIE filling

1 qt pumpkin
2 cups sugar
4 eggs
1 cup cond. milk
1 tsp cinnamon
1 tsp ginger
2/3 tsp nutmeg
1 tsp cloves
1/2 tsp salt
1 tsp vanilla

Pour into 2 crusts. Bake 15min at 450°. Reduce heat to 350° and bake about 45 min. longer

CORN SOUFFLE

1 stick margarine, melted
1 pkge Jiffy corn muffin mix
1 16-oz can cream style corn
1 16-oz can whole kernel corn, drained
2 eggs, beaten
8 oz sour cream
sugar

Mix. Bake at 350° for 20-30 minutes.

Makes 9½ x 12 baking dish.

1 lb Powdered sugar

1 stick butter

$\frac{1}{4}$ cup milk

$\frac{2}{3}$ cup peanut butter

*Peanut butter
fudge*

Put it in a microwave safe bowl
& microwave on high for 4 min.

Mix until smooth. Pour into small
rectangle or square pan. Chill
to set.

I add a bit of vanilla & chopped
peanuts.

KFC Cole Slaw

Grind 50# cabbage

2# carrots

3 med. onions

1 gal mayonnaise

4 C vinegar (tarragon)

4 C veg. oil

5 T salt

7# sugar

1 pt. $\frac{1}{2}$ C.

$\frac{1}{2}$ C 2 T

$\frac{1}{2}$ C 2 T

$\frac{1}{2}$ t

1 C $\frac{1}{4}$ C

Pear Honey

12 to 14 medium ripe pears, peeled and cored
8 cups sugar
1 can (20 ounces) crushed pineapple, undrained
3 tablespoons lemon juice

Puree the pears in a food processor or blender; pour into a large kettle or Dutch oven. Add remaining ingredients; bring to a boil. Reduce heat; cook and stir, uncovered, for 50-60 minutes or until thickened. Remove from the heat. Pour hot into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 20 minutes in a boiling-water bath. **Yield:** 12 half-pints.



Campbell's® Green Bean Bake

Prep Time: 10 min. Cook Time: 30 min.

1 can (10 3/4 oz.) Campbell's®
Cream of Mushroom Soup
1/2 cup milk
1 tsp. soy sauce
Dash pepper
4 cups cooked cut green beans
1 can (2.8 oz.) French's® French
Fried Onions

1. In 1 1/2-qt. casserole mix soup, milk,
soy, pepper, beans and 1/2 can onions.
2. Bake at 350° F. for 25 min. or until hot.
3. Stir. Sprinkle remaining onions over
bean mixture. Bake 5 min. more or
until onions are golden.
Serves 6.

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Cooked chopped broccoli ($\frac{1}{2}$ pkg)
Cooked rice ($\frac{1}{2}$ c raw)
Velveta (4 oz)

Mix well until cheese is
melted.

Margaret Watkins - R3 Box 340 Paris 40361

Frozen Fruit Punch (Serves 75)

4 C sugar

6 C water

1 (46 oz) can pineapple juice

1 (12 oz) can frozen lemonade or orange juice.

4 to 6 bananas (depending on size)

Dissolve sugar and water; add juices. Mash bananas and add. Freeze in gallon size Zip-lock bags. Take from freezer about 1 hour before time to serve and add 3 quarts Sprite or ginger ale.



Cheesy Mashed Potatoes

6 large potatoes, peeled and quartered
1 package (8 ounces) cream cheese, softened
1 cup (4 ounces) shredded cheddar cheese
1/2 cup sour cream
1/3 cup chopped onion
1 egg
2 teaspoons salt
1/2 teaspoon pepper
Additional shredded cheddar cheese, optional

Place potatoes in a large saucepan; cover with water. Cover and bring to a boil. Cook for 20-25 minutes or until very tender; drain well.

In a mixing bowl, mash potatoes. Add cream cheese, cheddar cheese, sour cream, onion, egg, salt and pepper; beat until fluffy. Transfer to a greased 2-qt. baking dish. Cover and bake at 350° for 40-45 minutes or until heated through. Sprinkle with additional cheese if desired. **Yield:** 10 servings.

Serves: _____

