Debbe's Collection of a life of love in the Kitchen

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Introduction

Barbecued Frankfurters

Description

Dated 11/1998

Ingredients

- 1 lb Frankfurters
- 1 1/2 tbsp flour
- 1 cup water
- 3/4 cup ketchup
- 2 tbsps steak sauce
- 3 tbsps vinegar
- 1 tbsp sugar
- 1 cup rice, cooked on package directions

Instructions

Cut frankfurters into 1 inch pieces and put in the saucepan.

In small saucepan, mix flour with 3 Tablespoons of the water, blending until smooth. Add remaining water and all other ingredients (not rice), stirring constantly until thickened. Pour over frankfurters and simmer, covered about 30 minutes.

Serve over rice and enjoy!

Best Ever Black Eyed Peas

Description

This recipe came from a State of Louisiana employee cookbook that I got when I worked at Union Texas Petro in Geismar, La. I have misplaced the cookbook but thankfully I had written this recipe down on a card. These really are the best black eyed peas from scratch.

Ingredients

- 1 lb Dry Black Eyed Peas
- 6 cups water
- 4 slices bacon
- 1 tbsp each: Salt, sugar, vinegar, pepper, garlic salt

Instructions

Soak beans overnight, drain, rinse and drain again. Go through to make sure no dirt or little pebbles or in beans.

Add beans in big dutchoven and cover beans with water 2 inches above beans.

Boil for 1 1/2 hours, making sure water is still in pot somewhat. Add other ingredients and cook till seasonings are cook in beans, maybe 20 minutes longer.

Broccoli Casserole

Ingredients

- 2 pkgs chopped broccoli
- 1 can cream of mushroom soup
- 1 cup Grated Cheese
- 2 eggs, whole beaten
- 1 cup mayonaise
- 2 tbsps Grated Onion
- salt & pepper

Instructions

Cook broccoli about 5 minutes, drain.

Combine other ingredients and add broccoli.

Fold into greased casserole dish and cook 20 minutes at 400 degrees.

Cheese and Pasta in a Pot

Description

Date on recipe card: 3/5/1972

Debbe made this for my 9th birthday, I think. Well, it was such a hit for me that I asked her to make it again the next year. She said no, ha ha...well I don't remember if I ever had it again but still remember how I enjoyed it for my birthday that year. I need to make this for my family to see if my memory is correct.

Ingredients

- 2 lbs ground beef
- Vegatable oil
- 2 onions, medium, chopped
- 1 clove garlic, crushed
- 1 jar 14 oz spaghetti sauce
- 1 can 1 lb. stewed tomatoes
- 1 can 3 oz. sliced broiled mushrooms
- 8 ozs shell macaroni
- 1 1/2 pts dairy sour cream
- 1 pkg each: sliced provolone and sliced mozzarella cheese

Instructions

Cook ground beef with a little vegatable oil till brown, drain. Add onions, garlic spaghetti sauce, stewed tomatoes and undrained mushrooms, mix well. Simmer 20 minutes

Meanwhile cook macaroni shells according to package directions, drain and rinse in cold water.

Pour half the shells in deep casserole dish. Cover with half the tomato meat sauce. Spread half the sour cream over sauce. Top with the provolone cheese.

Repeat layer except end with mozzerella cheese slices. Cover casserole and bake at 350 for 35 to 40 minutes.

Remove cover and continue baking until mozzarella melts and browns slightly

Cheese Ball

Description

Debbe got this recipe from Judy Martin at First Federal in Augusta, Ga in 1974.

Ingredients

- 10 ozs sharp cheddar cheese
- 3 pkgs 3 oz cream cheese
- 1 1/2 tsps worchestershire
- 1 1/2 tsps to 2 tsp. grated onion
- 1 tbsp Onion juice
- 1 1/2 tsp garlic salt
- chopped pecans

Instructions

Mix all ingredients by hand, except for pecans, until well blended.

Form into ball and roll in pecans to cover whole ball. Chill and serve with crackers

Chicken Broccoli Dream

Source: Pink Ladies of the Lady of the Lake Regional Medical Center Cookbook

Description

This recipe was in Gammy's handwriting and came from the Pink Ladies of the Lake Regional Medical Center cookbook.

She wrote this to Debbe on 11/1982 and signed it Mother and that she tried it and was Very Good!

Ingredients

- 4 boneless, skinless chicken breasts
- 1 pkg Frozen Chopped Broccoli
- 1 can cream of chicken soup
- 1/2 cup mayonaise
- 1 1/2 tbsp lemon juice
- salt and pepper to taste
- 1 Lemon, sliced for boiling chicken
- 1 small onion, chopped for boiling chicken
- 3/4 cup sharp cheddar cheese
- 1 sleeve Ritz crackers, crushed

Instructions

Boil chicken in water with lemon, small onion and salt & pepper for 45 minutes.

Cook 1 package of chopped broccoli, drain.

Place cooked broccoli in bottom of greased casserole dish (I assume 9 x 13)

Lay cooked chicken on top of broccoli.

Mix cream of chicken soup, mayonaise, lemon juice and salt & pepper together and pour over chicken.

Cover with cheese then top with crushed Ritz crackers.

Bake at 350 for 35 to 40 minutes

Chocolate Candy Cake

Ingredients

- 2 cups all purpose flour
- 2 cups sugar
- 1 tsp baking soda
- 1 cup water
- 1 cup butter or margarine
- 1/4 cup cocoa
- 1 cup buttermilk
- 2 Eggs, Slightly beaten
- 1 tsp vanilla extract

Instructions

Combine flour, sugar and soda; mix well and set aside.

Combine water, butter and cocoa in a heavy saucepan; bring to a boil, stirring constantly.

Gradually stir in flour mixture.

Stir in buttermilk, eggs and vanilla.

Pour into a greased and floured 13 x 9 x 2 inch baking pan.

Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean.

While warm, prick surface at one inch intervals with a meat fork; spread with Chocolate Candy Frosting

Chocolate Candy Frosting:

1/2 Cup Butter or Margarine

1/4 Cup plus 2 tablespoons evaporated milk

1/4 Cup Cocoa

1 (16 oz) Powered Sugar, sifted

1 teaspoon vanilla extract

1/2 cup pecans, chopped

Combine butter, milk and cocoa in heavy saucepan; bring to a boil, stirring constantly. Stir in sugar, return to boil. stirring constantly. Immediately take off heat. Add vanilla and pecans; stir constantly for 3-5 minutes or until frosting begins to lose it gloss. Yield: enough for one sheet cake.

Christie's Banana Pudding

Source: Christie Demus

Description

Christie Demus recipe from Exhibitgroup that I worked with. This is the best banana pudding!

Ingredients

- 1 pkg small box of French Vanilla jello pudding mix
- 2 cups cold milk
- 1 can 8 oz sweetened condensed milk
- 16 ozs Cool whip, thawed
- 1 box Nilla Wafers
- 3 Bananas, sliced

Instructions

Layer cookies and bananas in dish starting and ending with cookies (about 2 full layers)

Prepare pudding like box states, then fold in the condensed milk. Fold in **half**of the cool whip.

Pour over cookies and bananas. Top with rest of the cool whip.

Coconut Chocolate Chip Treasure Cookies

Description

Aunt Fay got this from the can of Condensed Milk.

Ingredients

- 1 1/2 cups finely crushed graham cracker crumbs
- 1/2 cup flour
- 2 tsps baking powder
- 1 can 14 oz Eagle Brand Condensed Milk
- 1/2 cup margarine, softened
- 1 cup chocolate chips
- 1 can 3 1/2 Oz. can flaked coconut (1 1/3 cups)
- 1 cup chopped nuts

Instructions

Heat oven to 375

In bowl, mix crumbs, flour, baking powder.

In another bowl, beat condensed milk and margarine until smooth

Add crumb mixture, mix well.

Stir in chocolate chips and nuts.

Drop by tablespoons onto lightly greased cookie sheet.

Bake for 9 to 10 minutes or until lightly browned.

Cool 2 to 3 minutes, remove from cookie sheet and store loosely at room temp.

Notes

I use parchment paper on cookie sheets. Makes them come out golden brown on bottom.

Corn Fritters

Ingredients

- 2 eggs, beaten
- 1/2 cup milk
- 1 cup flour
- 1 tsp baking powder
- 1 tsp salt
- 1 cup whole kernel corn
- 1 tsp melted butter

Instructions

Mix all together and then drop by spoonfuls into hot grease.

Cook until golden brown and drain on paper towels.

Cornbread Sage Dressing

Ingredients

- 3 cups self rising cornmeal
- 1/4 cup all purpose flour
- 1 tbsp sugar
- 1 tsp salt
- 1 pinch soda
- 3 cups buttermilk
- 1 can cream of chicken soup
- 2 eggs, well beaten
- 1 cup chopped celery
- 1/4 cup chopped onion

Instructions

3 Tablespoons bacon dripping

1 3/4 cup cornbread stuffing mix

1/2 t. rubbed sage

3 cups turkey or chicken broth

2 boiled eggs

Combine cornmeal, flour, sugar, salt and soda, stirring lightly; add buttermilk and eggs, mixing well. Stir in chopped celery and onion.

Heat bacon drippings in a 10 inch iron skillet until very hot; add 1 T. drippings to batter, mixing well.

Pour batter into hot skillet, and bake at 450 about 30 minutes or until bread is lightly browned.

Crumble into a large mixing bowl; add stuffing mix, 2 boiled eggs and sage. Set aside.

Place soup in a medium saucepan; gradually stir broth into soup.

Cook over medium heat, stirring constantly until thoroughly heated. Pour over crumb mixture; stir well.

Spoon into a well greased 13 x 9 x 2 inch baking dish. Bake at 375 for 35 to 40 minutes or until thoroughly heated

Cowboy Beans

Ingredients

- 1 lbs hamburger meat
- 2 cups onion, chopped
- 16 ozs can Pork and Beans
- 15 1/2 ozs can Kidnety beans, drained
- 1 cup ketchup
- 2 tbsps prepared mustard
- 2 tsps vinegar
- 1 tsps chili powder
- 1/2 cup brown sugar
- 1 tsp salt

Instructions

Cook meat and onion in skillet, drain.

Add all other ingredients, stirring well.

Spoon into a 2 quart casserole dish and bake at 400 degreesfor 30 minutes

You can also add a few slices of uncooked bacon on top of casserole dish to add more flavor.

Cranberry Tea

Ingredients

- 4 Tea Bags, Family Size
- 6 cups water
- 1/8 cup sugar
- 12 ozs Can of Cranberry Juice Frozen Concentrate, thawed
- 12 ozs Can of Lemonade Juice Frozen Concentrate, thawed
- 3 Juice Cans of Water

Instructions

Fix tea with the 6 cups of water with the 1/8 cup sugar added to water before boiling. Steep for 5 minutes. Let cool. Pour the cranberry and lemonade concentrate in a 1 gallon pitcher. Fill one of the cans with water, 3 times and pour in pitcher as well. Once tea is cooled down, pour tea in pitcher and mix all well. Chill in fridge until ready to serve.

Crawfish Salad

Ingredients

- 1 cup mayonnaise
- 1/4 cup French Dressing
- 1/4 cup Chili Sauce
- 1 tsp horseradish
- 1/2 tsp each of salt and Tabasco
- 1 cup celery, chopped
- 2 tbsps dill pickles, chopped
- 1 tsp worcestershire sauce
- 3 hard boiled eggs, coursely chopped
- 1 lb crawfish tails, boiled and cleaned

Instructions

Combine mayonnaise, French dressing, chili sauce, salt, Tabasco, celery, dill pickle, horseradish, Worcestershire sauce. Add egg and crawfish tails, mix well. Chill and serve on lettuce.